

bon appétit



LONG LIVE
GLUTEN!
THE BREAD
WE CAN'T GET
ENOUGH OF
P. 17

*
a STAR
CHEF
reveals
HIS
TRICKS
P. 76

our favorite FAMILY DINNERS

savory short-rib POT PIES >
slow-roasted PORK SHOULDER
rigatoni with SUNDAY SAUCE

+ 24 other
WARMING
RECIPES

MARCH 2014

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PLUS...Ricky Gervais battles cheese addiction P. 116

ONE FINE *Indulgence* DESERVES ANOTHER

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Lindt EXCELLENCE 70% Cocoa paired with J. Lohr Estates Seven Oaks Cabernet Sauvignon

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Lindt EXCELLENCE A Touch of Sea Salt paired with J. Lohr Estates Falcon's Perch Pinot Noir

The fresh ripe berries in this wine are accompanied by a touch of earth and brown sugar that complement the sharpness of the Fleur de Sel and sweet cacao characteristics of EXCELLENCE A Touch of Sea Salt. Together they invoke flavors reminiscent of fresh cream, butter, and finish with a pleasant tanginess.



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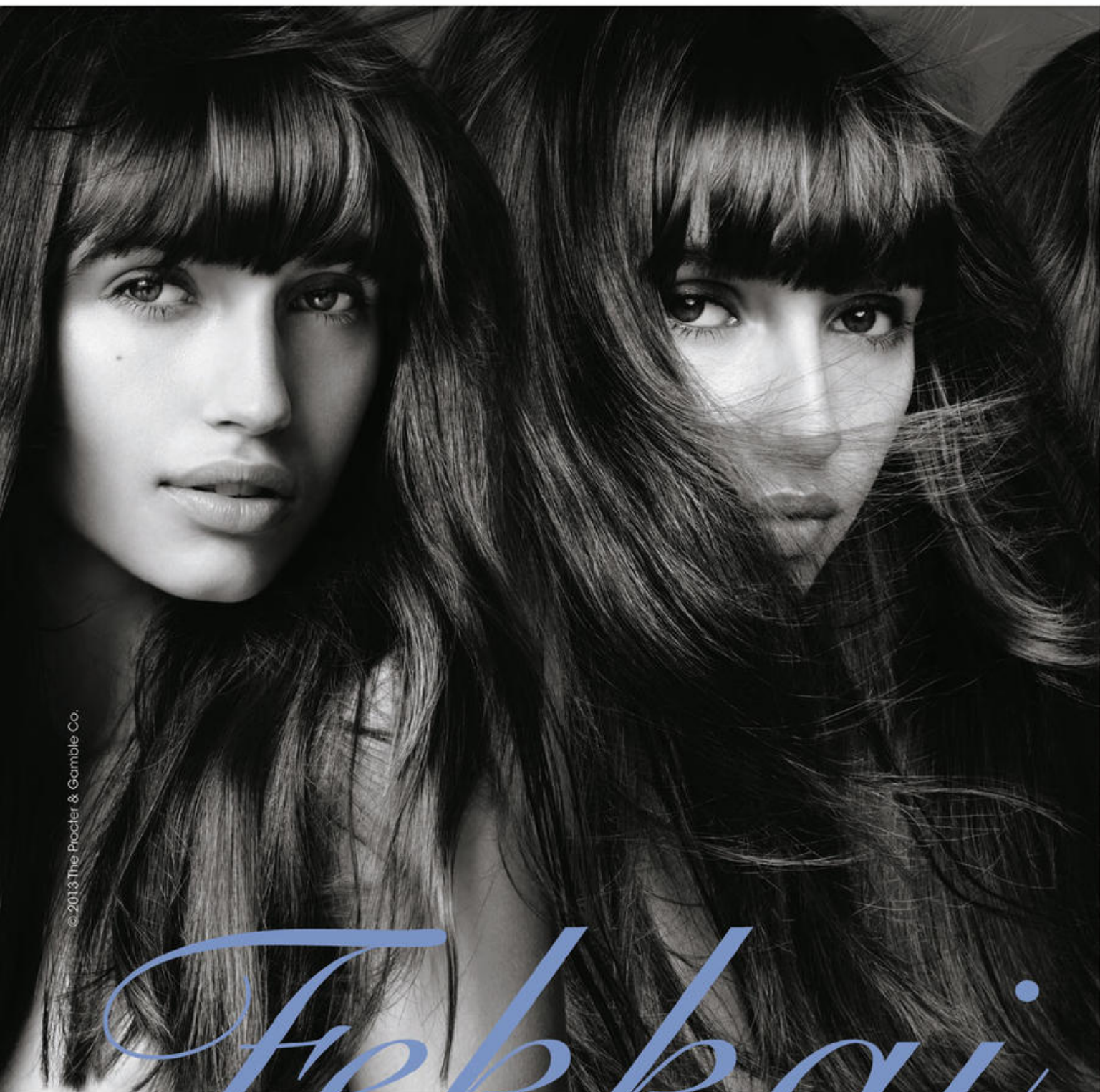
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Bobby Flay's got a thing
for sweet-tart
pomegranate molasses.

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NEW YORK

march

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P. 86

"I'm a fan of playing
hide & go chic."

Essie



**new
spring 2014
limited
edition**



fashion
playground



romper room



spin the
bottle



truth or flare



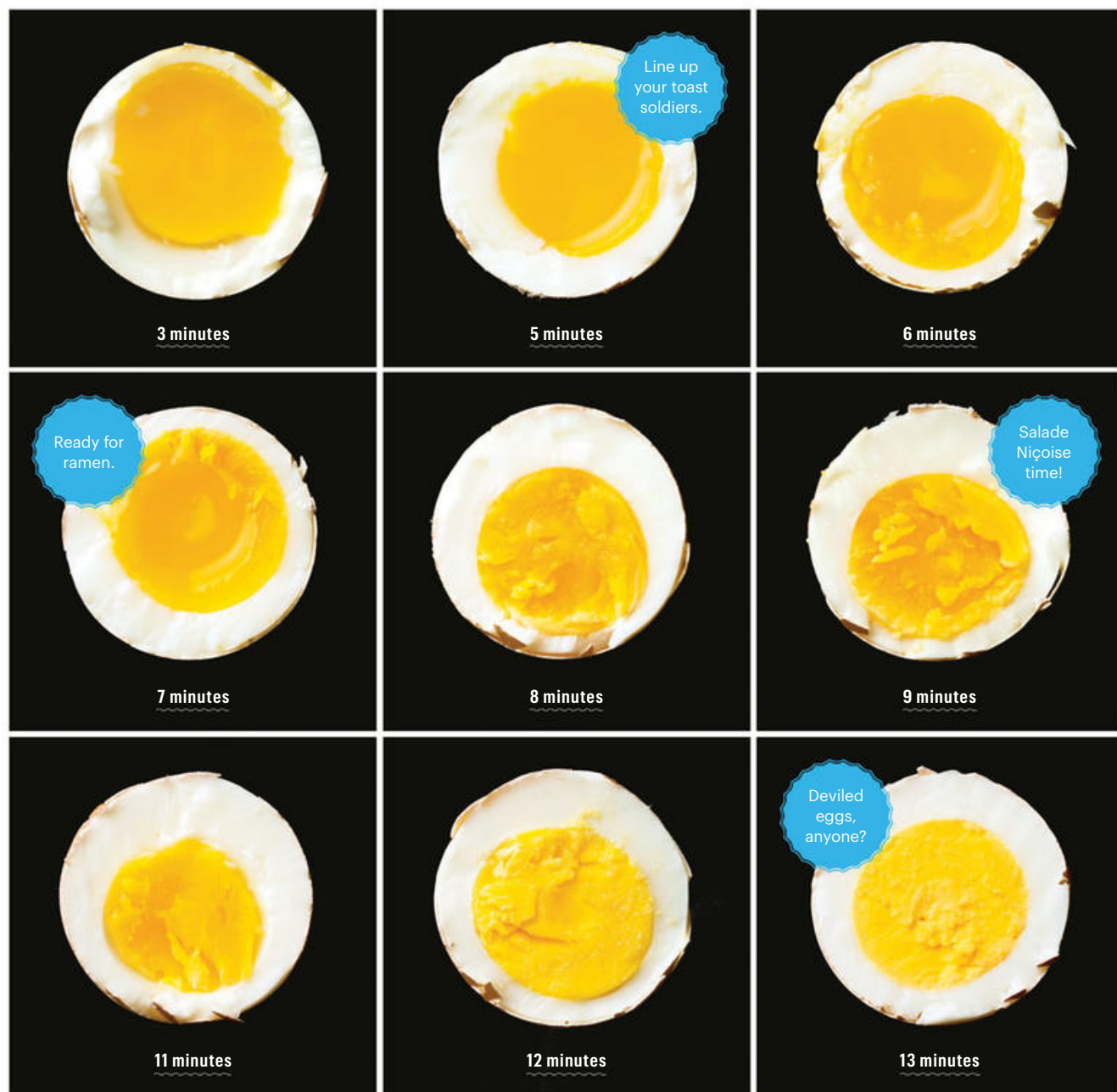
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GET CRACKING

How should you boil an egg to achieve the perfect texture? That all depends how you define *perfect*. We tested all sorts of methods, from dropping a dozen eggs into boiling water (pictured) to starting them in cold H₂O and then bringing the heat. Go to bonappetit.com/egg to find out which techniques to use when, and you can make your eggs exactly the way you like them—every time.



BUT WAIT, THERE'S MORE! Ricky Gervais (see page 116) can't stop talking about cheese, and Andrew Zimmern (see page 20) has a lot of opinions on who to follow on Twitter. Read our bonus interviews with these guys—and many others—at bonappetit.com/people.



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"Back in my South Carolina sorority days, it was the always-classy combination of fried pickles and Jim Beam."
—B.G.

"Just a super-plain quesadilla: Shred sharp cheddar on a flour tortilla, dump a ton of Valentina hot sauce on top, and fry in butter and salt. It's awful."
—T.M.

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"WHAT'S YOUR MIDNIGHT SNACK?"

Contributors **MELISSA HAMILTON**, **CHRISTOPHER HIRSHEIMER**, **DITTE ISAGER**, **REBECCA JURKEVICH**,
DAVID LYNCH, **MICKEY RAPKIN**, **JENNY ROSENTRACH**, **ADAM SACHS**, **ANDY WARD**,
BRAD LEONE (TEST KITCHEN), **RANDY HARTWELL** (RESEARCH), **PATRICK JANELLE** (TABLET),
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"I never make it to midnight, so my 'midnight' (read 10 p.m.) snack is Swedish Fish. Love 'em. Maybe a few Virginia roasted peanuts, too."
—C.T.

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editor's letter

THE GANG'S ALL HERE

MY DAD USED TO CALL IT THE GUYS' LUNCH. Every month or so, he'd get together with our next-door neighbor Ralph Muoio, our up-the-block neighbor Pat Fleming, and Ralph's former law partner Bob Elliott. This was back in the early '90s, when Republicans and Democrats in Washington, D.C., used to talk to each other—even break bread together. The restaurant of choice was usually Otello, an Italian joint off Dupont Circle owned by a Portuguese gentleman named Carlos. Pat and my dad, old-school liberals, would plant themselves firmly on the left side of the table, so to speak. Ralph and Bob (tax attorneys) bolted themselves to the right.

Fried mozzarella sticks would start off the meal. Ralph, who grew up on Staten Island in the 1930s and who could legitimately be described as Sinatra-esque, would often have a glass of wine. But, as Pat told me recently, it was never about the food and drink: "The point of all this was conversation." Topics may have varied, but really there was just one: politics. Month in, month out.

Eating, drinking, talking. All these years later, I'm a lot like my dad. Besides my sharing a career path (he was a Capitol Hill reporter in the '60s and '70s), there are few things I value more than a regular lunch or dinner with close friends.

As this issue was coming together in December, I was wrangling a trio of such meals. At the top of the list was a dinner I help plan every three or four months with a bunch of editors I worked with at *GQ*. Not unlike my dad's gang, we head to an Italian-American spot—Pietro's, on the East Side of Manhattan. It's got the best chicken Parm in New York (a thin film of Parmigiano and sauce brûléed atop a pounded-thin cutlet), crunchy, golden hash browns, and potent, pricey cocktails. Then there's an annual holiday lunch with a bunch of guys I went to camp with (Camp Baco, up in the Adirondacks). And there's the *other* holiday lunch, at Peter Luger, with my brother and more former colleagues.

I like to think that meals like these provide ballast. They're something we can count on, that we can regularly look forward to. But the opposite is also true: One reason we cherish them is that, deep down, we know they're not forever.

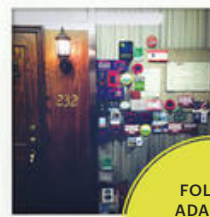
Eventually, the Guys' Lunch broke up. My parents moved to New York in the mid-2000s. Ralph's health started to slip, and he passed away in January of 2012. My dad died three months later.

Pat is still around and doing well. And while he can look back fondly on the lunch, its time is past. "Like all good stuff," he told me, "it was grand while it lasted." I get that, as do my friends. Every few months, as we gather around the long wooden bar at Pietro's, ordering another round of Martinis and Manhattans, we remind ourselves just how good we've got it. ■


ADAM RAPOPORT
EDITOR IN CHIEF



The scene at Pietro's (from top): Carving 101, courtesy of waiter Luis Reyes; steak for two, medium-rare; me, talking too much; the way in; pregaming at the bar; longtime waiter Bruno Bordi; the damage we did.



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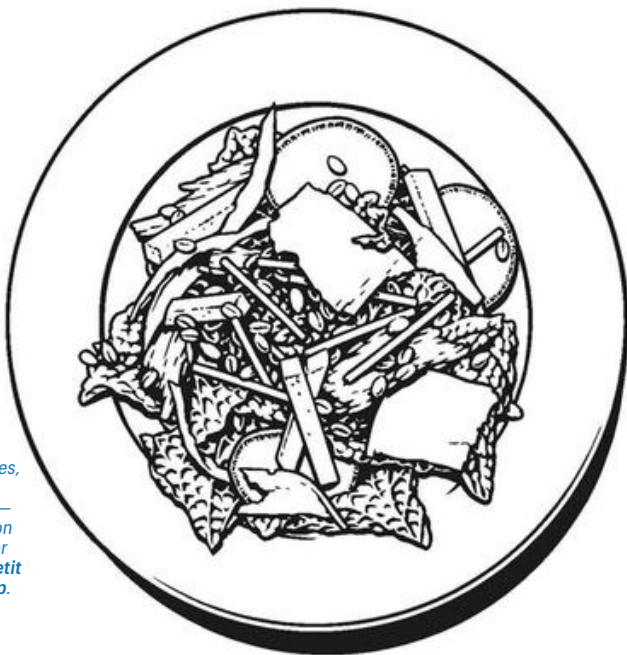
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DEAR BON APPÉTIT, MY FAMILY WAS RECENTLY IN PORTLAND, OREGON, AND WE FELL HARD FOR THE FREEKEH SALAD AT **GRÜNER**. MY DAD STILL CAN'T STOP RAVING ABOUT IT.

—JENNY LAMONT, Somerville, MA

FREEKEH SALAD WITH CHICKEN AND KALE

4 SERVINGS If you can't find freekeh, use another whole grain, like spelt or rye berries.

DRESSING

- 1 small garlic clove, finely grated
- 2 Tbsp. finely grated Parmesan
- 1 Tbsp. fresh lemon juice
- ¼ cup heavy cream
- 2 Tbsp. vegetable oil
- Kosher salt, freshly ground pepper

SALAD AND ASSEMBLY

- 1 cup freekeh
- Kosher salt
- 2 skinless, boneless chicken breasts (about 12 oz. total)
- Freshly ground black pepper
- 2 Tbsp. olive oil, divided
- 1 bunch Tuscan kale, ribs and stems removed, leaves torn
- 1 medium kohlrabi, peeled, cut into matchsticks

- 4 radishes, thinly sliced
- Shaved Asiago cheese and chopped fresh chives (for serving)

DRESSING Whisk garlic, cheese, and lemon juice in a medium bowl. Gradually whisk in cream and oil; season with salt and pepper.

DO AHEAD: Dressing can be made 1 day ahead. Cover and chill.

SALAD AND ASSEMBLY Cook freekeh in a medium saucepan of boiling salted water until al dente, 20–25 minutes; drain, shaking off water. Spread out on a baking sheet; let cool.

Meanwhile, season chicken with salt and pepper. Heat oil in a skillet over medium-high heat. Cook until browned and cooked through, 6–7 minutes per side. Transfer chicken to a plate; let cool slightly, then shred with 2 forks.

Combine chicken, freekeh, kale, kohlrabi, and radishes in a large bowl. Add dressing and toss to coat; season with salt and pepper. Top salad with cheese and chives.

BA STAFF PICK

JULIA KRAMER
ASSOCIATE EDITOR

"Few things rival the pleasure of a late night at **Gilt Bar** in Chicago, piling silky cubes of yolk-coated steak tartare onto grilled toasts. I'm a tiny bit scared of eating raw beef at home, but hey: No risk, no reward."

BEEF TARTARE WITH CHERRY PEPPERS

4 SERVINGS Firming the beef in the freezer makes it easier to cut; find more tartare advice in *Prep School* on page 113.

- 1 lb. best-quality beef tenderloin*
- 3 Tbsp. chopped drained capers
- 2 Tbsp. finely chopped fresh flat-leaf parsley
- 2 Tbsp. grapeseed or other neutral oil
- 1 Tbsp. finely chopped cherry pepper or red jalapeño
- 1 Tbsp. finely chopped shallot, rinsed in cold water
- Kosher salt
- 4 best-quality large egg yolks*
- Freshly ground black pepper
- Dijon mustard, cornichons, and toasted country-style bread (for serving)

Chill beef in freezer 15 minutes; cut into ¼" pieces. Mix beef, capers, parsley, oil, cherry pepper, and shallot in a chilled large bowl; season with salt.

Divide tartare among chilled plates and top with egg yolks; season with salt and black pepper. Serve with mustard, cornichons, and toast.



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MARCH 2014

starters

WHERE GREAT TASTE BEGINS

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➔ It's not often you dream about something you ate at a restaurant. But the warm, buttery, pull-apart, roti-esque "flaky bread" at Brooklyn's Glasserie is powerful stuff. Once I made my own version, I found even more to love: It's easy to throw together (just five ingredients) and crazy versatile (eat it with eggs in the morning, with dip for a snack, or wrapped around grilled meat at dinner). Best of all, you can make the dough ahead of time, freeze, and when a craving strikes or a friend stops by unannounced—boom! Just griddle and you're good to go. For the recipe, plus three ante-upping dips, turn the page.

—ALISON ROMAN

PHOTOGRAPH BY DANNY KIM

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The BA Arsenal



CHARRED EGGPLANT AND TAHINI SPREAD

Cut **1 large eggplant** lengthwise into quarters. Place on a baking sheet and toss with **¼ cup olive oil**; season with **salt** and **pepper**. Roast at **475°** until lightly charred and very tender, **20–25 minutes**; let cool slightly. Chop eggplant (skin and all) until almost a paste. Mix in a medium bowl with **1 finely grated garlic clove**, **1 tsp. finely grated lemon zest**, **1 Tbsp. fresh lemon juice**, **1 Tbsp. tahini**, and **¾ tsp. ground cumin**; season with salt and pepper. Drizzle with olive oil and top with **toasted sesame seeds**. Makes **1½ cups**



HERBED FETA DIP

Blend **6 oz. feta** and a splash of water in a food processor. Mix in a medium bowl with **½ cup finely chopped parsley**, **¼ cup finely chopped mint**, and **2 Tbsp. finely chopped dill**; season with **salt** and **pepper**. Drizzle with **olive oil** and top with dill. Makes **1½ cups**

SPICED LABNEH

Whisk **1 cup labneh (Lebanese strained yogurt)**, **1½ tsp. Aleppo pepper**, and **¼ tsp. ground allspice** in a medium bowl to combine; season with **salt** and **black pepper**. Drizzle with **olive oil** and top with more Aleppo pepper. Makes **1 cup**



HOW WE DIP

FLAKY BREAD

MAKES 10 An unfloured surface provides some traction, so it's easy to roll the dough very thin.

- 1 tsp. kosher salt**
- 3 cups all-purpose flour, plus more for surface**
- 6 Tbsp. unsalted butter, melted, plus more, room temperature, for brushing (about 10 Tbsp.)**
- Olive oil (for parchment)**
- Flaky sea salt (such as Maldon)**

Whisk kosher salt and 3 cups flour in a large bowl. Drizzle in melted butter; mix well. Gradually mix in ¾ cup water. Knead on a lightly floured surface until dough is shiny and very soft, about 5 minutes. Wrap in plastic; let rest in a warm spot at least 4 hours.

Divide dough into 10 pieces and, using your palm, roll into balls. Place balls on a baking sheet, cover with plastic wrap, and let rest 15 minutes.

Roll dough into thin rounds, brush with room-temperature butter, and roll up into ropes (see step-by-step instructions, below). Working with 1 coil at a time, roll out on an unfloured surface to 10" rounds no more than ⅛" thick. Stack as you go, separating with sheets of parchment brushed with oil.

Heat a large cast-iron griddle or skillet over medium-high heat. Working 1 at a time, brush both sides of a dough round with room-temperature butter and cook until lightly blistered and cooked through, about 2 minutes per side. Transfer bread to a wire rack and sprinkle with sea salt.

DO AHEAD: Coils can be rolled out 1 month ahead; wrap tightly and freeze. Cook from frozen (add 1–2 minutes to cooking time).

LAYER UP!

It's the buttery layers that set flaky bread apart from all others. To get them, nail this key coiling move.

1

Using a rolling pin and working 1 piece at a time, roll out each ball on an unfloured surface into a very thin round (or oval).

2

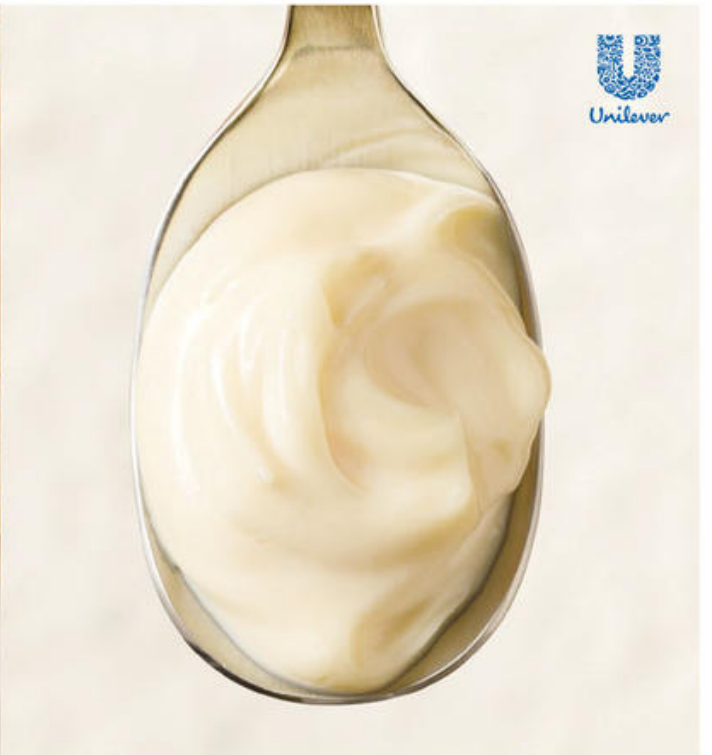
Brush with about ½ Tbsp. butter and sprinkle with flaky sea salt. Roll up dough onto itself to create a long, thin rope.

3

Wind the rope into a tight coil, then roll out again. The rolled-out coil will separate into thin, individual layers. Hello, flaky bread.



PHOTOGRAPH BY CHARLES MASTERS. FOOD STYLING BY ALISON ATTENBOROUGH. PROP STYLING BY LISA LEE. ILLUSTRATION BY MICHAEL HOEWELER. FOR RESTAURANT DETAILS, SEE SOURCEBOOK.



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Know-It-All

Find Your Community

"I was an early adopter of Vine, but then it got co-opted by people doing stop-motion and humor videos. The audience is different now, and all I see is people making Vines of fart balloons. I'm thrilled that Instagram went to a video format."

Be the Good Kind of Creeper

"There are big food events, like James Beard dinners, every weekend. I follow along on Instagram, and if I see a new name liking the same things as me, I'll look at where they cook or what they're interested in—that's how I find cool people to follow."

Watch Your Manners

"The 'gotcha' police on Twitter are absolutely repugnant. If you say something like, 'Ron Mattingly was my favorite Yankee,' a thousand people will correct you in the most nasty, vehement way. If that's what you're doing with your time, you're not enjoying the best things about Twitter."

Keep Up With What's Next

"Soon we're gonna have real-time streaming video to share with friends. Snapchat is just the

beginning: We're going to see personal broadcast systems—'PBS' for the next generation."

You Are What You Tweet

"When you are into social media, you are art-directing your life. *Here's what I'm wearing when I go out at night... Here's what I'm eating... Here are my friends....* We are posting things we believe give us status, much in the same way that, in the tribal world, things like jewelry and war paint tell you how many goats someone owns. This is our filthy lucre."

—INTERVIEW BY CHRIS SCHONBERGER

Follow the Leader

Twitter:
@AndrewZimmern
Instagram:
@chefaz

Andrew Zimmern on...

Mastering culinary social media. How the *Bizarre Foods America* host uses his 653,535 Twitter followers and 94,022 Instagram fans to live a more delicious life

THE GOLDEN RULE

"Engage with the engaging. Follow the people you admire, read, listen to, and watch—and whose take on life is right-sized. The more you put in, the more you'll get out."



FOOD LIGHTING 101

1. "Carry a key-chain flashlight—the tiny bulbs give off a nice, warm glow."
2. "Have a friend put their iPhone on 'video,' and use that flash to light your plate."
3. "In a really dark restaurant, hold your butter plate behind the dish and use a candle to bounce the light."

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The Challenge

Heads Up!

Slow-baked, sautéed, or shredded for slaw, the humble **cabbage** is one of late winter's most versatile vegetables



KIMCHI-STYLE SAUTÉED CABBAGE

"A nice alternative to its fermented cousin; put this on pork chops or fish."

—Brad Leone, test kitchen assistant

Purée **2 cut-up scallions, 2 garlic cloves, a chopped 1" piece ginger, 2 Tbsp. gochujang, 1 Tbsp. fish sauce, and 1 Tbsp. rice vinegar** in a blender. Heat **2 Tbsp. vegetable oil** in a large skillet over high heat. Cook **½ head green cabbage, cut into 1" strips**, tossing often, until crisp-tender, about 5 minutes. Add scallion mixture and **sliced scallions**; season with **salt**. **4 servings**



CABBAGE AND ASIAN PEAR SLAW

"This hits all the notes of a great slaw: creamy, tangy, and crunchy."
—Claire Saffitz, assistant food editor

Mix together **½ cup buttermilk, 2 Tbsp. mayonnaise, 2 Tbsp. sour cream, 1 Tbsp. apple cider vinegar, 1 Tbsp. chopped fresh chives, and ½ tsp. poppy seeds**; season with **salt and pepper**. Toss with **¼ shredded small green cabbage, 1 julienned Asian pear, and ¼ thinly sliced small red onion**; season with **salt and pepper**. Serve slaw topped with more chives and poppy seeds. **4 servings**



CARAWAY CABBAGE CHIPS WITH DILL YOGURT

"Cabbage is my new favorite vegetable chip—especially sprinkled with toasted caraway and dipped in yogurt." —Alison Roman, senior associate food editor

Remove ribs from **8 innermost green cabbage leaves**; cut each leaf into quarters. Divide between 2 wire racks set inside rimmed baking sheets. Brush with **olive oil**; sprinkle with **toasted caraway seeds**; season with **salt and pepper**. Bake at **200°** until crisp, **2–2½ hours**. Mix together **1 finely grated garlic clove, 1 cup plain yogurt, 2 Tbsp. chopped dill, and 1 Tbsp. lemon juice**; season with **salt and pepper**. Serve with chips. **4 servings**



All those people who tell you to discard the cabbage's core? Don't listen to them. Very thinly sliced, it's absolutely delicious.

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Grand Canyon,
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The Providers

The Family Dinner Playbook

When after-school sports ramp up, it's easy to slack on dinner duty. Here, our three favorite strategies for feeding overscheduled kids

by JENNY ROSENSTRACH and ANDY WARD

☛ There was a time, when our kids were two and three, that we dreamed of the day when they'd be 10 and 11, able to sit at the table and place food in their own mouths while filling us in on their days. Now that we're finally here—avert your eyes, new parents—we realize that our dream was a mirage, that life finds a way of constantly moving the goalposts on you. Family dinner is still chaotic, only the challenges have shifted from the physical to the logistical. And spring, for us—with two daughters deeply entrenched in the travel-soccer thing—is the most chaotic time of year. Practices don't end until 7:30, which means that, most nights, dinner doesn't happen until the (very European) hour of 8:30. When you're dealing with an overstuffed activities schedule, it's crucial to have a few strategies that make a solid dinner possible. These are three we rely on:

STRATEGY 1: The Before-Work Play

When the cook is on carpool duty—i.e., it's not just the athlete coming home late—the key is to prepare something in that 15-minute window before you head to work in the morning. We love soba noodle salad with a simple rice vinegar dressing and greens—spinach, kale, chard—tossed right into the pasta water in the last minute of cooking. Refrigerate till you get home, toss on the dressing, and, if you have time, add some shredded chicken for the win.

STRATEGY 2: The Pan-Fried Pizza Move

By the time our li'l midfielders stagger through the door, they're like a couple of feral dogs: They don't even bother to take off their

shin guards before inhaling whatever is put in front of them. A piece of fish on a night like this? Ain't. Gonna. Cut. It. Individual pan-fried pizzas with whole wheat crust? That's more like it. Just brown your rolled-out dough in a cast-iron pan with some olive oil, flip, add sauce and toppings, then finish under the broiler. Our younger daughter likes a classic Margherita; our older goes for ham and pineapple.

STRATEGY 3: The Freezer Plan

When there's so little time on the clock, it's tempting to fall back on takeout or frozen pot pies. But we'd rather walk through the door, reach into our freezer, and pull out something homemade—like a batch of bake-ahead turkey and spinach meatballs. Think of it as the utility man of the family dinner: ever reliable, can play both protein and vegetable, goes on a bun (meatball subs!) or over pasta, and will crush its store-bought competition any night of the week. Pro tip: Freeze them in single-serving batches, so you can thaw and deploy as needed. Who says chaos can't be controlled? ■

For more Jenny and Andy, check out their blog, *Dinner: A Love Story*.

Get the recipe for turkey and spinach meatballs at bonappetit.com/meatballs

The world's most ravenous dinner guest: a hungry athlete.

PHOTOGRAPH BY BILL OWENS

GALLERY STOCK

What she's wearing: Gingham Silk Cotton Shirt with Gingham Cuff Crop. Finish the look with a Petal Pop Scarf. Find your special offer at coldwatercreek.com/BonAppetit

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HOW TO
DRINK IT

Sour beer should be sipped from a glass, not chugged from the bottle. To enhance its aroma and sparkling effervescence, try drinking it from a tulip-shaped beer glass instead of a pint.

Spiegelau stemmed Pilsner glass
(\$22 for two; williams-sonoma.com)

The Beer That Bites Back

Complex and supremely refreshing, **sour ales** are the ideal food beer

by JOSHUA M. BERNSTEIN

➔ For years, super-hoppy IPAs were the cool thing to order at craft beer bars. To get anything else—well, you might as well have asked for an Appletini. Enter the sour beer, a style loved by brew nerds but easily appreciated by anyone. Beneath that first tongue-tingling shock is an elegant Champagne fizz and acidic twang that chainsaws through fatty or salty foods, yet is delicate enough for sushi. This is all thanks to souring

bacteria *Pediococcus* and *Lactobacillus* (which morphs milk into yogurt), or the wild yeast *Brettanomyces*, which lends a musty barnyard accent. Yes, it can be an acquired taste, but one we think is well worth cultivating. When ordering in a bar, just ask the bartender for his tarest bottle or scan the menu for words like *lambic*, *gueuze*, *funky*, or *wild*—as in, *wild ale*. Or start with this guide when drinking at home.

BUYER'S GUIDE

Sours have long been synonymous with Belgian lambics, fruity Flemish ales, and Germany's Berliner Weisse, but American brewers are also fiddling with microbes and bacteria. Here, a few of our lip-puckering favorites from around the world.



Gasthaus & Gosebrauerei
Bayerischer Bahnhof
Berliner Style Weisse, \$5
Germany

The ideal starter sour.
Calls to mind lemonade,
grapes, and sourdough.



Westbrook Brewing
Gose, \$14 for six
South Carolina

Sharp and citrusy
German-style wheat
ale spiced with
coriander and salt.



Russian River
Consecration, \$12
California

Palate-zinging wild ale
aged in used Cabernet
Sauvignon barrels
with black currants.



Gueuzerie Tilquin
Oude Gueuze Tilquin
à l'Ancienne, \$13
Belgium

Unites a bracing
sourness with a soupçon
of bitterness and lemon.



Follow Andrew Knowlton on Instagram @andrewknowlton

The

FOODIST

LICORICE & SPORKS

No Aleppo pepper on hand?
Use red chile flakes instead.

THE
COOLEST
STORE IN
AMERICA

Just like you don't have to live on a mountaintop to drive an SUV, you don't have to be Ranger Rick to shop at **Snow Peak**, the Japanese outdoor retailer that recently opened its first and only U.S. shop in Portland, Oregon. At least that's how I explain my addiction to its smartly designed axes, lanterns, camping chairs, and, yes, even titanium sporks. \$10; snowpeak.com



Cuke O'Clock

The BA offices are no different than yours—3 p.m. munching is practically a sport. But after 12 years here, I've learned to eat healthier in between meals. Now my go-to snack is **English cucumber** tossed with **Maldon salt**, **Aleppo pepper**, and **lemon juice**. It's spicy, crunchy, and gets me through to dinner.

BLACK MAGIC

I'm one of those wacko folks who worship black licorice—especially the salty kind. The new obsession among us candy outcasts comes from Oregon, where cult purveyor **Jacobsen Salt Co.** teamed with candy-maker **Quin** on chewy, molasses-laced licorice bites. They hurt so good. \$14; jacobsensalt.com



The pâté at Lafayette

VIVE LA FRANCE!

My first restaurant crush (ShowBiz Pizza Place doesn't count) was Brasserie Le Coze in Atlanta. Their skate wing in brown butter made me fall in love with food. Well, guess what? **Classic French is back.**

thanks to a new wave of spots like Le Diplomate in D.C., Lafayette in New York, Arro in Austin, and The Good King Tavern in Philly. I, for one, say, "It's good to see you again, *mon ami*." After all, is there anything in the world better than *steak frites* and a glass of Burgundy?

MY FAVORITE UNDER-THE-RADAR BOOKS*

The Southern Junior League Cookbook

edited by Ann Seranne

I was raised on Junior League recipes. This 1977 compendium anthologizes more than 20 hard-to-find Southern editions.

Plates and Dishes

by Stephan Schacher
A photographic look at America's quirky roadside diners and the characters who work at them.

Sushi

by Kazuo Nagayama
With page after page of exquisitely shot *nigiri*, the compact softcover original is my choice gift for foodie friends.

*With a little effort, you can find all of these titles on eBay or abebooks.com, or in used bookstores.



PHOTOGRAPHS: ALAINA SULLIVAN (LAFAYETTE); COURTESY SNOW PEAK (SPORK); FOOD STYLING BY CHRIS LANIER (CUCUMBERS).

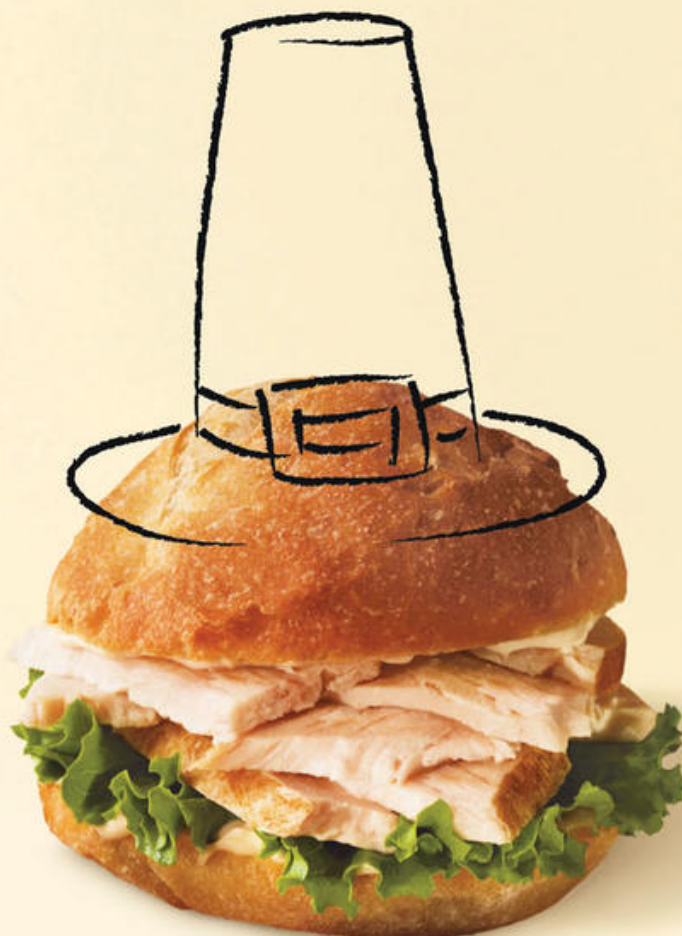
THERE'S A REASON
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MARCH MUSTS

THE BAKING KITCHEN

WHAT TO COOK RIGHT NOW: RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

Glazed
parsnips, as
additive
as French
fries. Turn the
page for
the recipe.

FAST, EASY, FRESH

This month, fill your table with
spicy shrimp, crunchy almond cookies,
and other **quick comforts**

BY DAWN PERRY



Spicy Honey-Glazed Parsnips

ACTIVE 45 MINUTES TOTAL 45 MINUTES

4 SERVINGS Some parsnips can have a woody core, which you'll want to cut away before cooking. Turn to Prep School on page 112 to see how to remove it.

- 2 lb. parsnips, peeled, cut into 3" lengths, halved, or quartered if large
- ¼ cup olive oil
- Kosher salt, freshly ground pepper
- 2 chiles de árbol, crushed, or ¼ tsp. crushed red pepper flakes
- 2 Tbsp. unsalted butter
- 1 Tbsp. apple cider vinegar
- 1 Tbsp. honey

Preheat oven to 450°. Toss parsnips and oil on a rimmed baking sheet; season with salt and pepper. Roast parsnips, tossing occasionally, until tender and deep golden brown in spots, 35–40 minutes.

Meanwhile, heat chiles de árbol, butter, vinegar, and honey in a small saucepan over

medium heat, stirring occasionally, until butter is melted.

Drizzle chile-honey butter over parsnips and toss to coat.

CALORIES 380 FAT 23 G FIBER 11 G

Roasted Shrimp with Chile Gremolata

ACTIVE 15 MINUTES TOTAL 15 MINUTES

4 SERVINGS We like to serve this main with couscous, rice, or grilled bread to sop up all of the shrimp's intensely flavored cooking liquid.

SHRIMP

- 2 red serrano or Fresno chiles, with seeds, halved lengthwise
- 6 garlic cloves, thinly sliced
- 2 bay leaves
- ½ cup olive oil
- 1½ lb. large shrimp, peeled, deveined
- 1 lemon, cut into wedges

GREMOLATA AND ASSEMBLY

- 1 red serrano or Fresno chile, seeds removed if desired, finely chopped
- 1 garlic clove, finely grated
- ¼ cup chopped fresh cilantro
- ¼ cup chopped fresh flat-leaf parsley
- 1 Tbsp. finely grated lemon zest
- 1 Tbsp. olive oil
- Kosher salt, freshly ground pepper

SHRIMP Preheat oven to 450°. Heat chiles, garlic, bay leaves, and oil in a small saucepan over medium heat until just beginning to sizzle, about 2 minutes. Remove chile oil from heat.

Toss shrimp and chile oil in a 3-qt. baking dish; roast, turning halfway through, until shrimp are cooked through, 8–10 minutes.

GREMOLATA AND ASSEMBLY Mix chile, garlic, herbs, zest, and oil in a small bowl; season with salt and pepper. Squeeze lemon over shrimp; top with gremolata.

CALORIES 460 FAT 35 G FIBER 1 G

A double dose of chiles brings the heat to this ultrafast dinner.





Lamb Stir-Fry with Pomegranate and Yogurt

ACTIVE 25 MINUTES TOTAL 35 MINUTES

4 SERVINGS Affordable leg of lamb is a great way to break out of the usual beef-chicken-pork rut, especially when used in a quick-cooking but complex-tasting dish like this.

- 2 tsp. cumin seeds
- 1 tsp. coriander seeds
- 1½ lb. boneless leg of lamb, thinly sliced against the grain
- 1 tsp. paprika
- 4 garlic cloves, finely chopped
- 1 Tbsp. red wine vinegar
- 4 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- ½ cup plain Greek yogurt
- 1 medium red onion, cut into ½" wedges
- Cooked rice (for serving)
- ¼ cup pomegranate seeds
- 2 Tbsp. chopped pistachios
- Fresh oregano, mint, and/or cilantro leaves (for serving)

Toast cumin and coriander seeds in a small dry skillet over medium heat until fragrant, about 1 minute. Let cool, then finely chop. Toss lamb with cumin, coriander, paprika, garlic, vinegar, and 2 Tbsp. oil in a large bowl to coat; season with salt and pepper. Cover and chill 15 minutes.

Whisk yogurt and 1 Tbsp. water in a small bowl; season with salt and pepper.

Heat remaining 2 Tbsp. oil in a large skillet, preferably cast iron, over medium-high heat. Working in batches, cook lamb, tossing occasionally, until browned, about 5 minutes per batch; transfer to a plate with a slotted spoon.

Add onion to skillet and cook, stirring often, until beginning to brown and soften, about 3 minutes. Add ½ cup water; season with salt and pepper and cook, stirring occasionally, until onion is tender and water is evaporated, about 3 minutes. Return lamb to skillet and toss to combine. Season with salt and pepper.

Serve lamb over rice, topped with yogurt, pomegranate seeds, pistachios, and herbs.

DO AHEAD: Lamb can be marinated 1 day ahead. Keep chilled.

CALORIES 420 FAT 26 G FIBER 2 G

The weeknight stir-fry just got way more sophisticated.

FOR COMPLETE NUTRITIONAL INFORMATION FOR THE RECIPES IN THIS STORY, GO TO BONAPPETIT.COM/RECIPES



Nutty Crunch Cookies

ACTIVE 30 MINUTES TOTAL 50 MINUTES

MAKES ABOUT 3 DOZEN COOKIES *If you can't find blanched hazelnuts, simply toast and skin regular ones. See Prep School on page 113 for our favorite method.*

- 1 cup blanched hazelnuts
- ½ cup unsalted, roasted almonds
- ½ cup (packed) light brown sugar
- 1 tsp. kosher salt
- ½ vanilla bean, split lengthwise, or
1 tsp. pure vanilla extract
- 1½ cups all-purpose flour
- 1 cup (2 sticks) chilled unsalted
butter, cut into pieces

Preheat oven to 350°. Toast hazelnuts on a rimmed baking sheet, tossing occasionally, until golden brown, 8–10 minutes. Let cool.

Combine almonds, brown sugar, salt, and ½ cup hazelnuts in a food processor. Scrape in seeds from vanilla bean; reserve pod for another use. Pulse until finely ground, then pulse in flour just to combine. Add butter; process until dough just comes together.

Roll dough into 1" balls and place on parchment-lined baking sheets, spacing 2" apart. Flatten cookies to a little less than ½" thick. Coarsely chop remaining ½ cup hazelnuts and press gently into cookies.

Bake, rotating sheets halfway through, until cookies are golden brown, 15–18 minutes. Transfer baking sheets to wire racks and let cookies cool completely.

DO AHEAD: Cookies can be baked 5 days ahead. Store airtight at room temperature.

CALORIES 100 FAT 8 G FIBER 1 G



WORTH IT: VANILLA BEANS

Vanilla beans can be pricey, but **no bottle of extract can beat their floral aroma and heady flavor.** To protect your investment, store beans airtight in a cool, dark place—but not in the freezer, which can dry them out. (If you have half a bean left over, as you will after this recipe, return it to the jar.) Reuse the pods once you've scraped out the seeds: Bury them in granulated sugar for a subtly scented coffee sweetener, add them to a batch of simple syrup for cocktails, or steep them in milk or cream for an especially memorable hot chocolate.

Don't have
hazelnuts and
almonds in
your pantry?
Use whichever
nut you've got.





FAST, EASY, FRESH
WEEKNIGHT FAVORITES



Serve this modern take
on the steakhouse side with
broiled salmon, too.

Creamed Swiss Chard with Lemony Breadcrumbs

ACTIVE 40 MINUTES TOTAL 40 MINUTES

4 SERVINGS Unlike a heavy béchamel, this streamlined cream sauce won't mask the earthy-sweet flavor of the greens.

- ½ cup torn fresh breadcrumbs
- 2 Tbsp. olive oil
- 1 tsp. finely grated lemon zest
- Kosher salt
- 2 large bunches Swiss chard, ribs and stems cut into 2" lengths, leaves torn into 2" pieces
- 2 Tbsp. unsalted butter
- 2 medium shallots, sliced
- Freshly ground black pepper
- ¾ cup heavy cream

Preheat oven to 400°. Toss breadcrumbs, oil, and lemon zest on a rimmed baking sheet; season with salt. Toast, tossing once, until golden brown, 8–10 minutes.

Meanwhile, cook chard leaves in a large pot of boiling salted water until tender, about 1 minute. Drain; transfer to a bowl of ice water to cool. Drain and squeeze well in a clean kitchen towel to remove excess moisture.

Heat butter in a large saucepan over medium heat. Add shallots and chard ribs and stems, season with salt and pepper, and cook, stirring often, until tender, 5–8 minutes. Add cream; bring to a boil, reduce heat, and simmer, stirring often, until thickened, about 4 minutes. Add chard leaves and cook, stirring, until warmed through and coated with cream sauce; season with salt and pepper.

Top Swiss chard with breadcrumbs just before serving.

CALORIES 370 FAT 30 G FIBER 3 G



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THE PARTY

Curry begs for rice.
You'll want to cook
two cups dry rice for
eight people.

This coconut
chicken curry can
be made a
day or two before
your party.

THAI NIGHT

For an unforgettable dinner party, bring home
the bold and vibrant flavors of Thailand—with a little help
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THE PARTY
THAI NIGHT

Start the night
with cocktails,
then move
to Chang beer.

SOMETIMES A RESTAURANT strikes a chord with *BA* staffers: One editor raves about a meal there, then another, until it seems like we're running a satellite office out of the joint. Uncle Boons is one of those restaurants. The food is fiery and complex, the decor charmingly kitschy, and we're smitten with any place that serves beer in slushy form. If you pick the right dish, it's easy to take these great flavors home (not the slushie, though)—even for a Thai-cooking novice. And if it's a little unfamiliar, even better: "It's fun to do a dinner party outside your scope of comfort," says Ann Redding, co-chef with Matt Danzer. Especially when it tastes this good.

THE MENU

Green Mango Salad
Massaman Chicken
Toasted Coconut Sundaes
with Candied Peanuts
Bolan Cocktail

Green Mango Salad

ACTIVE 15 MINUTES TOTAL 15 MINUTES

8 SERVINGS *Done well, this should be crunchy, fresh, spicy, sour, and a little bit funky. Taste as you go and adjust as needed.*

- 2 Thai green or red chiles,
with seeds, chopped
- 1 garlic clove, chopped
- ½ cup (or more) fresh lime juice
- ¼ cup fish sauce
- 2 Tbsp. vegetable oil
- 2 tsp. palm or light brown sugar
- 4 green mangoes or 1 green papaya,
julienned on a mandoline
- 2 medium shallots, thinly sliced
- ½ cup unsalted, dry-roasted peanuts,
coarsely chopped
- ½ cup fresh cilantro leaves
- ¼ cup fresh mint leaves
- 2 Tbsp. toasted dried shrimp
(optional)
- 2 Tbsp. toasted sesame seeds
- Kosher salt

Purée chiles, garlic, lime juice, fish sauce, oil, and palm sugar in a blender until smooth.

Toss mangoes, shallots, peanuts, cilantro, mint, dried shrimp, if using, sesame seeds, and dressing in a large bowl; season with salt.

DO AHEAD: Dressing can be made 1 day ahead. Cover and chill.



THE PLAN

One day ahead

Make the *massaman* chicken; chill.

Prep the dressing for the salad; chill.

Toast the coconut and caramelize the peanuts for the sundaes; store airtight at room temperature.

Four hours ahead

Shred green mangoes, slice shallots, and pick herb leaves for salad; chill.

45 minutes

before serving

Reheat curry over low heat. Cook rice.

Make cocktails.

Just before serving

Toss together all salad ingredients.

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CHA! LICIOUS

★ CHA! by Texas Pete® Spicy Bacon Wrapped Meatloaf ★

INGREDIENTS

2 lbs. Ground Pork
 1/4 cup Ginger, fresh, finely grated
 4 cloves Garlic, fresh minced
 1/2 cup Scallions, fresh, thinly sliced
 1/2 cup Cilantro, fresh, rough chopped
 2 tbsp. Soy Sauce
 1 tbsp. Sesame Oil
 4 tbsp. Cha! by Texas Pete
 2 eggs
 1 cup Panko Bread Crumbs
 8 slices Bacon, thick sliced
 2 tbsp. Sesame seeds, white

Glaze Ingredients:

1/2 cup Hoisin Sauce
 1/4 cup Cha! by Texas Pete

DIRECTIONS

Preheat oven to 350 degrees.

Place the ground pork into a large mixing bowl. Add the grated ginger, garlic, scallions, cilantro, soy sauce, sesame oil and the Cha! By Texas Pete and mix well until fully combined.

Next, add one egg at a time followed by the panko breadcrumbs. Mix until everything is evenly incorporated. Do not over mix.

Line a sheet tray with aluminum foil and lightly coat with either olive oil or non-stick spray.

Place a large piece of plastic wrap on a clean work surface. Arrange the bacon strips on the plastic wrap one at a time, overlapping them lengthwise just enough so that there is no space in between each strip of bacon. Place another piece of plastic wrap large enough to fit over the whole sheet of bacon and press down firmly. Using a mallet, carefully pound the bacon strips to tenderize and to stick together. The sheet of bacon will widen a few inches on each side and should be approximately 10 inches long by 8 inches wide. Remove the top layer of plastic wrap and discard.

Keep the bacon on the bottom sheet of plastic wrap. Turn the plastic wrap with the bacon so the strips are facing you vertically. Form the meatloaf into the shape of a log. Then, move the log horizontally into the center of the sheet against the strips of bacon. Carefully roll the bacon with the meatloaf tightly keeping it in the shape of a log. Place the meatloaf onto the sheet tray. Carefully remove the plastic wrap from the bacon.

Sprinkle the top of the bacon wrapped meatloaf with all of the sesame seeds.

Place the meatloaf into the oven to bake for approximately 1 1/4 hour or until an internal temperature of 165 degrees has been reached.

While the meatloaf is cooking, prepare the glaze. Combine the Hoisin sauce with the Cha! By Texas Pete and mix well. Glaze the meatloaf with this mixture 2-3 times during the second half hour of cooking.

When the meatloaf is fully cooked, remove from the oven and let it rest for approximately 15 minutes before slicing.



Embrace Your CHA!ddiction! For more CHA! recipes, visit texaspete.com



Massaman Chicken

ACTIVE 45 MINUTES TOTAL 2 HOURS 45 MINUTES

8 SERVINGS Prepared curry paste speeds up this nuanced dish (go to Prep School on page 112 for our pick). Feeling ambitious? Get Uncle Boons's from-scratch recipe for curry paste at bonappetit.com/massaman.

- 1 Tbsp. vegetable oil
- 1 4-4½-lb. chicken, cut into 10 pieces
- Kosher salt
- 4 medium Yukon Gold potatoes (about 1½ lb.), quartered
- 2 medium red onions, cut into wedges
- ¾ cup prepared massaman curry paste
- 12 oz. Belgian-style wheat beer
- 4 13.5-oz. cans unsweetened coconut milk
- 2 cups low-sodium chicken broth
- ½ cup fish sauce
- ¼ cup fresh lime juice
- 1 Tbsp. palm or light brown sugar
- 1 tsp. red chile powder
- Freshly ground black pepper
- Cilantro sprigs, fried shallots, and cooked rice (for serving)

Heat oil in a large heavy pot over medium-high heat. Season chicken with salt and cook in batches, skin side down, until golden brown (do not turn), 8–10 minutes; transfer to a plate.

Cook potatoes in same pot, turning occasionally, until brown, 8–10 minutes; transfer to another plate. Cook onions in pot, stirring occasionally, until golden brown, 5–8 minutes; transfer to plate with potatoes.

Add curry paste to pot and cook, stirring, until fragrant, about 4 minutes. Add beer. Bring to a boil, reduce heat, and simmer until reduced by half, 5–7 minutes. Add chicken, coconut milk, and broth. Bring to a boil, reduce heat, and simmer until chicken is very tender, 1-1½ hours.

Return potatoes and onions to pot and cook until potatoes are soft, about 30 minutes. Remove from heat and mix in fish sauce, lime juice, palm sugar, and chile powder; season with salt and pepper. Top with cilantro and shallots. Serve with rice.

DO AHEAD: Chicken can be made 2 days ahead. Cover and chill.

Toasted Coconut Sundaes with Candied Peanuts

ACTIVE 30 MINUTES TOTAL 30 MINUTES

8 SERVINGS You'll never serve ice cream without candied peanuts again.

- ½ cup unsweetened shredded coconut
- ½ cup granulated sugar
- 1 cup unsalted, dry-roasted peanuts
- ½ cup palm or light brown sugar
- 2 cups heavy cream, divided
- 2 pints coconut ice cream or sorbet
- 8 butter coconut cookies (for serving)

INGREDIENT INFO: Butter coconut cookies are available at many Asian markets.

Preheat oven to 350°. Toast coconut on a rimmed baking sheet, tossing once, until golden, about 5 minutes; let cool.

Meanwhile, bring granulated sugar and 2 Tbsp. water to a boil in a large skillet over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally and

brushing down sides as needed with a wet brush, until mixture turns a deep amber color, 10–12 minutes. Mix in peanuts; scrape onto a parchment-lined baking sheet. Let cool; chop.

Heat palm sugar and ½ cup cream in a medium saucepan over medium heat, stirring to dissolve sugar. Transfer to a medium bowl; chill until cold. Add remaining 1½ cups cream and beat to soft peaks. Divide ice cream among bowls and top with whipped cream, peanuts, and coconut. Serve with cookies.

THE DRINK: BOLAN

ACTIVE 5 MINUTES TOTAL 5 MINUTES

Muddle 2 orange slices, 2–3 dashes Angostura bitters, and 1 tsp. palm sugar or ½ tsp. granulated sugar in an Old Fashioned glass. Fill with ice and add 3 oz. Mekhong or other whiskey. Garnish with a lychee (from a can), if desired. Makes 1

Uncle Boons's dessert is easy to pull off; just assemble the sundaes right before serving.



FOR NUTRITIONAL INFORMATION
FOR THE RECIPES IN THIS
STORY, GO TO BONAPPETIT.COM/RECIPES

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Herbed Chicken and Tomatoes

Prep: 10 min. | Makes 6 servings.
Cook: 25 min.

8 oz. pasta, such as spaghetti or linguine
1 1/2 tsp. **McCormick Gourmet™ Basil Leaves**
1 1/2 tsp. **McCormick Gourmet Garlic Powder**
1 tsp. **McCormick Gourmet Crushed Rosemary**
3 tbsp. flour, divided
1 1/2 lbs. thin-sliced boneless skinless chicken breasts
2 to 3 tbsp. vegetable oil, divided
1 small onion, finely chopped
1 can (14 1/2 oz.) petite diced tomatoes, drained
1 1/2 cups **Kitchen Basics® Unsalted Chicken Stock**
2 tbsp. fat free half-and-half

COOK pasta as directed on package. Drain well. Meanwhile, mix seasonings in shallow dish. Reserve 2 tsp. Stir 2 tbsp. flour into remaining seasoning mixture in dish. Coat chicken in seasoned flour. Discard any remaining seasoned flour.

HEAT 1 tbsp. oil in large skillet on medium heat. Add chicken in batches; cook 2 minutes per side or until golden brown and cooked through. Add additional 1 tbsp. oil as needed. Remove chicken from skillet; keep warm.

HEAT remaining 1 tbsp. oil in skillet. Add onion; cook and stir 3 minutes or until softened. Stir in 1 tbsp. flour. Add tomatoes, stock and reserved seasoning mixture; bring to boil, stirring occasionally. Reduce heat to medium-low; simmer 5 minutes. Stir in half-and-half. Return chicken to skillet; cook until heated through. Serve with pasta.





GOOD HEALTH



DOCTOR'S ORDERS

One med school's **revolutionary**
program to prevent illness where
it can start: the dinner table

BY GINA SHAW

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MEDICAL STUDENT DAVID LY struggled with his knife. It was his first day in class, and the blade felt awkward in his hand. But with an experienced instructor guiding his strokes, Ly's slices soon became smooth and fluid.

Ly wasn't performing surgery—he was learning to chop an onion. He's a student at Tulane University School of Medicine in New Orleans, which in 2012 launched the nation's first culinary medicine program. Acknowledging that diet is at the core of some of America's most prevalent diseases, the program aims to arm doctors with cooking know-how, not just prescription pads.

The Goldring Center for Culinary Medicine is run by Tulane professor Timothy Harlan, M.D., a chef turned internist who saw doctors struggling to *really* talk to patients about their diet. On average, U.S. medical students get fewer than 20 hours of nutrition instruction, and those lessons are of limited practical value. "No one goes to the store with a shopping list that reads 'three bottles monounsaturated fats, five bunches of complex carbohydrates, four bags of Vitamin A,'" Harlan says.

The elective courses at the Center—along with an exchange program with Johnson & Wales's culinary school—help students connect the classroom with the kitchen. A typical lesson starts with biochemistry and physiology, then moves to cooking with chef Leah Sarris. Students prepare to teach patients by offering free cooking classes to New Orleans residents.

This may be the start of something much bigger: At least two other med schools have already licensed the Center's curriculum and are preparing to launch similar programs within the year.

New Orleans is the perfect kick-starter lab, says chef John Besh, who is on the Center's advisory board: "Our identity is steeped in food. If we can build a program that teaches people here how to make traditional food in a way that tastes great and is healthy, then we can take this on the road anywhere." ■

DOCTORS' BEST
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NOT JUST FOR DOCTORS

The Goldring Center isn't just training nutrition-minded doctors—it's teaching health-focused chefs.

Every quarter, a handful of Johnson & Wales's culinary students do a rotation at Tulane.

There, they help design the Center's curriculum and create recipes that will be part of the med students' culinary education. The budding chefs get to try their hand at scientific research, too.

"It's odd to me that chefs often neglect nutrition education as part of their training," says Todd Seyfarth, chair of J&W's department of culinary nutrition. "A chef who masters healthy cooking can deliver enjoyment to customers, and at the same time nourish their bodies."



GET A TASTE OF **TULANE'S MEDICINE**

We asked the experts at the Goldring Center for a few lessons to try at home:

USE YOUR HERBS

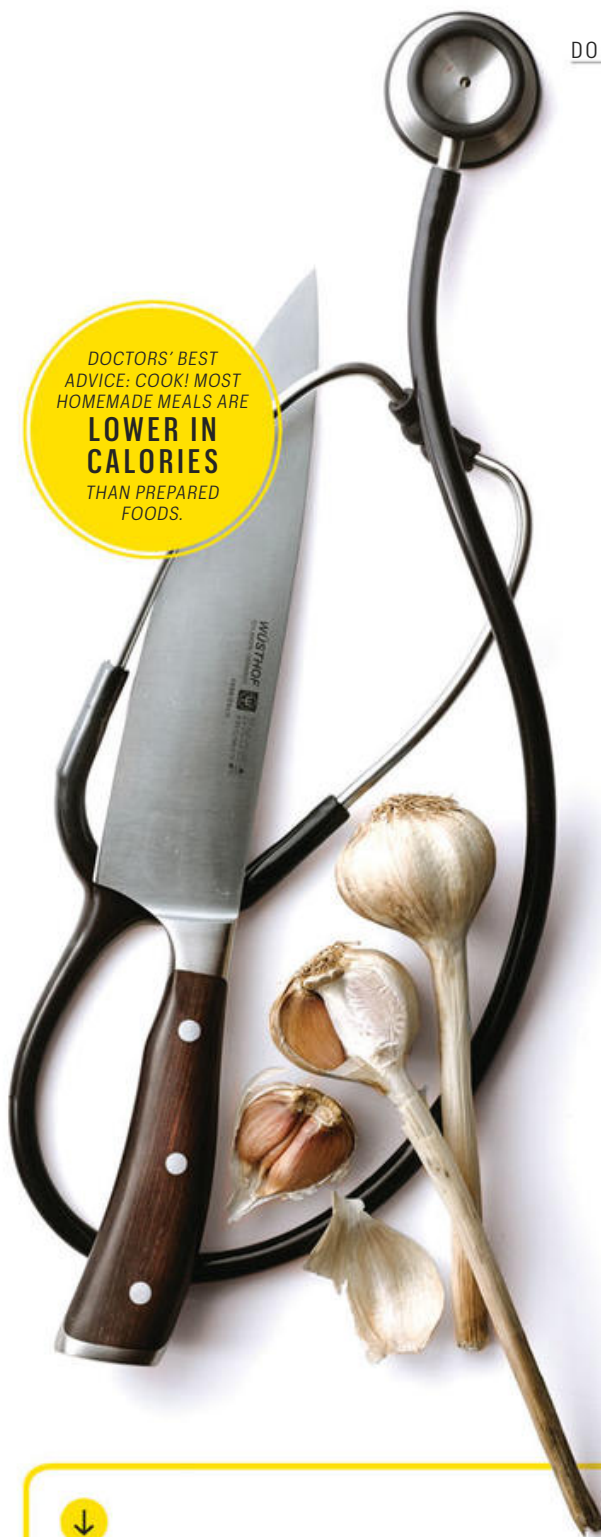
Be generous with fresh herbs, says chef Besh. They bring vibrancy and dimension to a dish without adding fat and calories.

BUMP UP THE ACID

Acid amplifies the flavors in food much as salt does, so a splash of citrus juice or vinegar can reduce sodium intake, says chef Sarris.

MEASURE THAT OIL

Don't just add oil to a pan—measure it, Harlan says. A tablespoon has around 120 calories, so this could save you hundreds of calories.



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**MAY
8**
THURSDAY

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9**
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**MAY
10**
SATURDAY

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**MAY
10**
SATURDAY

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St. Paddy's way
Shreds of tender corned beef
are crisped into hash.
For recipe, turn the page.

HASH TAG

Corned beef is a St. Patrick's Day must. But for some, **it's all about the morning after** (and the morning after that)

BY MELISSA HAMILTON AND CHRISTOPHER HIRSHEIMER

WE ARE TRADITIONALISTS, so we go all out on St. Paddy's Day. We cook a classic corned beef and cabbage dinner, replete with floury spuds, parsley sauce, and brown bread with salted Irish butter. It's a very fine supper. But to be completely honest, it's the hash we make for breakfast the following day that is our favorite.

With that in mind, we order two cuts of corned beef brisket from our local butcher: the lean "first" or "flat" cut for our boiled dinner (its tight grain allows for carving into uniform slices), and the thicker, marbled "second" or "point" cut for making hash (it shreds easily when cooked to fork-tenderness).

The brisket that we buy has been traditionally cured—or "corned"—with coarse, corn-size grains of salt; pink salt to preserve its rosy color; and a mixture of mustard seeds, peppercorns, bay leaves, allspice, juniper berries, and cloves to add a distinctive warm flavor. It's worth finding the right butcher for.

Together, the two hunks of beef go into our largest pot. We add onion, parsley, pickling spices, and enough water to cover. As the beef gently simmers on the stove for hours, it fills the kitchen with its celebratory fragrance. With respectful duty, we serve the first corned beef for dinner. The second piece—the one we're eyeing for tomor-

row's hash—is left to cool in the broth, taking on even more flavor.

Our morning-after hash stars tender, toothsome shreds of corned beef, with just the right saltiness. We keep it pure, adding only rough chunks of starchy potatoes and slices of onions that were simmered in the corned beef cooking broth. The hash is pressed into a skillet of bubbling Irish butter, then sautéed until deep golden brown and crisp around the edges. Each serving is crowned with a perfectly poached egg, its richness like velvet against the crisp cake. How lucky we are when it's corned beef hash for breakfast. We can't think of a better "leftover" dish to cook. »

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Ask your eye care practitioner for complete wear, care and safety information.





THE SEASONAL COOKS

CORNER BEEF

Corned Beef Hash

ACTIVE 55 MINUTES TOTAL 7 HOURS
(INCLUDES COOLING TIME)

4 SERVINGS *This recipe is a two-step process, but nothing about it is difficult. Start by cooking the beef the day before (if you also want to have it for dinner that night, just double the recipe). It's chilled overnight, becoming even more flavorful. The next day, shred the cooked corned beef and throw the hash together, then bask in your accomplishment.*

CORNER BEEF

- 2 lb. uncooked corned beef brisket (about 1 small), rinsed, trimmed if fatty, spice packet discarded if included
- 4 sprigs flat-leaf parsley
- 3 bay leaves, torn
- 1 Tbsp. black peppercorns
- 1 Tbsp. coriander seeds
- 1 Tbsp. yellow mustard seeds
- 1 medium onion, peeled, halved through root
- 1 large russet potato, peeled, halved crosswise

HASH

- ¼ cup chopped fresh flat-leaf parsley, plus more for serving
- Kosher salt, freshly ground pepper
- 4 Tbsp. unsalted butter
- 1 tsp. distilled white vinegar
- 4 large eggs
- Chopped fresh chives (for serving)

CORNER BEEF Place corned beef in a large Dutch oven or other heavy pot and add water to cover by 1". Add parsley sprigs, bay leaves, peppercorns, coriander seeds, and mustard seeds. Bring to a boil; reduce heat, cover, and simmer, skimming surface often and adding more water to pot as needed to keep meat submerged, until corned beef is tender, 3½–4 hours.

Add onion and potato to corned beef in pot and cook until vegetables are very tender, 20–25 minutes. Remove onion and potato from pot. Let cool; wrap separately and chill. Let corned beef cool in cooking liquid. Transfer corned beef to an airtight container and add as much cooking liquid as will fit (at least 1 cup). Cover and chill. Discard any remaining aromatics and cooking liquid.

DO AHEAD: Corned beef and vegetables can be cooked 2 days ahead; keep chilled until ready to use.

HASH Remove corned beef from cooking liquid and shred enough to measure 2 cups (reserve any remaining corned beef for sandwiches or snacking).

Preheat oven to 200°. Thinly slice cooked onion and cut cooked potato into ½" pieces; toss in a large bowl with corned beef and ¼ cup parsley. Moisten with cooking liquid if mixture is dry; season with salt and pepper.

Heat 2 Tbsp. butter in a medium nonstick skillet over medium heat. Add ½ of corned beef mixture and press into a pancake. Cook undisturbed until underside is brown and crisp, 6–8 minutes. Set a plate over pan and carefully invert pancake onto plate; slide back into pan, pressing back into shape if needed. Cook until second side is brown and crisp, 6–8 minutes. Transfer hash to a rimmed baking sheet (it may break up a little), tent with foil, and keep warm in oven until ready to serve. Repeat with remaining butter and corned beef mixture.

Meanwhile, bring 2" water to a boil in a large saucepan; reduce heat to a gentle simmer and add vinegar. Crack an egg into a small bowl and gently slide egg into water. Repeat with remaining eggs, waiting until whites are opaque before adding the next (about 30 seconds apart). Poach until whites are set and yolks are still runny, about 3 minutes. Using a slotted spoon, transfer eggs as they are done to paper towels.

Serve eggs over hash, seasoned with salt and pepper and topped with chives and more parsley.

DO AHEAD: Eggs can be poached 2 hours ahead; place in a bowl of ice water and chill. Reheat in barely simmering water 1 minute just before serving.



MAKE IT GREAT

There are two ways to ensure this basic recipe is brilliant.

Get good beef If your local butcher doesn't corn his own beef this time of year, let mail order come to the rescue! (The packaged supermarket stuff just isn't as good.) For our favorite option, see Prep School on page 112.

Perfect your poach Silky yolks are essential to the lushness of this dish, of course, but what's more impressive than serving eggs with compact (not feathery) whites? Turn to Prep School on page 111 to learn our trick.

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NAVIGATOR

DOWNTOWN REVIVAL

For years, **downtown Los Angeles** was a restaurant no-man's land. These days, it's the future of the city's dining scene. Here are the essential ways to taste, sip, and shop it right now

BY HUGH GARVEY

Talk of the town

The upstart Alma embodies the scrappy spirit of its growing neighborhood.



PHOTOGRAPH BY MICHAEL GRAYDON + NIKOLE HERRIOTT



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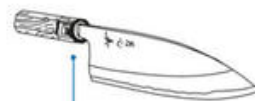
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5



4



3 Buy Knives at Anzen Hardware

For a one-of-a-kind insider Little Tokyo experience (as in Nobu Matsuhisa-level insider), go to the gloriously cluttered Anzen Hardware, where sushi chefs buy their serious Japanese cutlery. Pick up a *nakiri*—a cleaver-shaped knife designed to surgically disassemble vegetables.

4 Order the Lamb French Dip

Eating a “French Dipped” beef sandwich at the century-old *Philippe* is an L.A. rite of passage. Another one is being told by a native Angeleno that you ordered wrong. Get the *lamb* “French Dipped” for a more tender (and savory) lunch upgrade.

5 Take Your Friends (and Even Your Parents) to Bestia

The approach to this stunner is blocks of low-slung warehouses and desolate streets. Don't despair. Once there, you'll find a soaring indoor-outdoor fantasy of a modern Italian restaurant that anyone could love—even your most culinarily critical friends (yes, that's beef-heart tartare). And don't be surprised if, after a white Negroni and a plate of sea urchin spaghetti, you're researching local real estate on your phone. »

NOT LONG AGO, DOWNTOWN LOS ANGELES could feel like a street scene in *Blade Runner*; all shadowy alleys punctuated by the occasionally transcendent bowl of ramen. But in the past few years there have been so many exciting restaurant openings that it's become a thriving destination that bears repeat visits—for both locals and tourists. All the textbook indicators of culinary and cultural cool are fully aligned: a brand-new Ace Hotel, a Swedish hipster-fashion superstore, a Stumptown Coffee Roasters, and a home-grown market hall where you can get a bargain carne asada taco or Hainanese chicken rice that just happens to be cooked sous-vide. This is that thrilling, fleeting moment in a neighborhood's evolution that makes dining there all the more exciting, when you can still get a \$9 lunch or drop \$195 on a 25-course tasting menu. Yeah, it can be gritty, but that's what will give cred to your early-adopter bragging rights. Experience the rebirth these ten ways.

1 Get the Tasting Menu at Alma

You usually have to catch a plane to Copenhagen to eat food as stunningly beautiful, perfectly executed, and downright delicious as what chef Ari Taymor serves on his multi-course tasting menus at Alma. In the casual-cool vibe of downtown, the spare space is almost undesigned. For an experience this good, you'll need to

book a table at least a month out. After all, it did earn the top spot last year on *Bon Appétit's* Hot 10 list of best new restaurants.

2 Hang at The Ace

The Ace Hotel chain, that Howard Johnson for hipsters, does stylish lodging well, but its sceney mezzanine may be the best room in the house. Even if you're not staying there, drop by for a cortado and free Wi-Fi.

bon appétit
OFF THE
MENU

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MAY 8-11, 2014



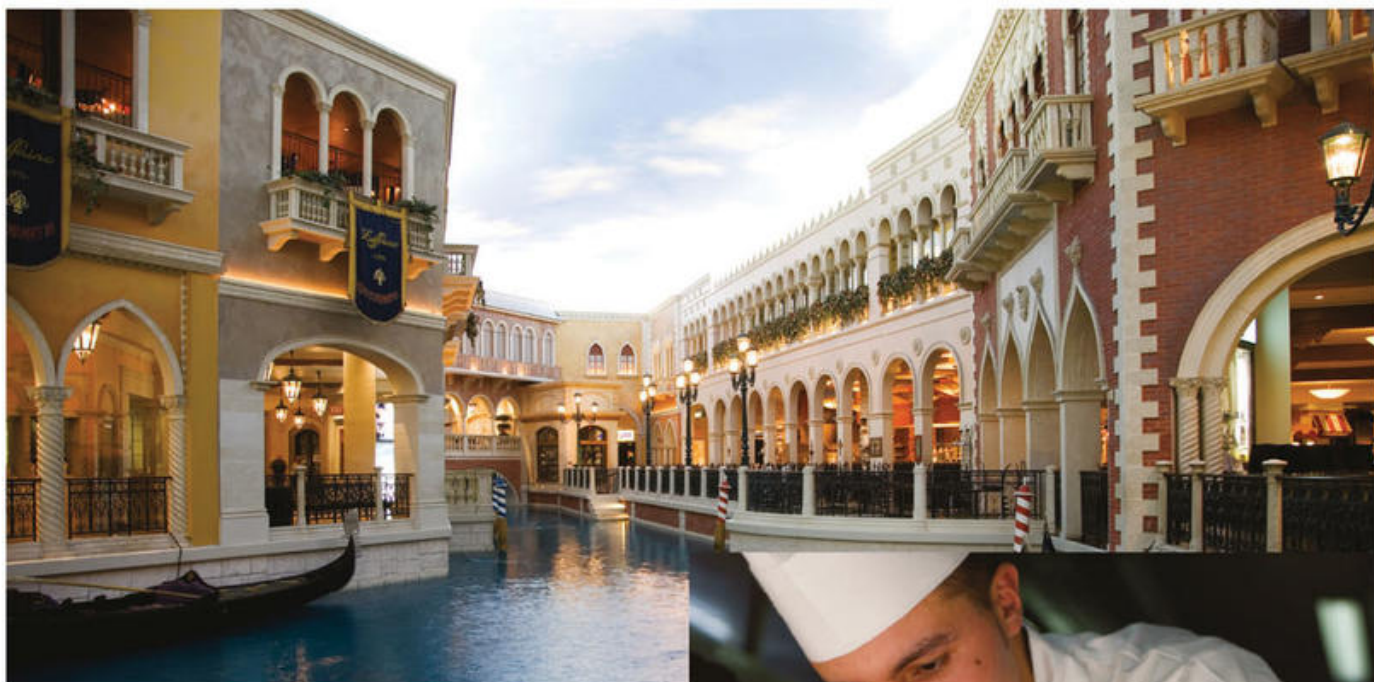
Chase Sapphire Preferred® and Bon Appétit invite you to dine with culinary legends at this year's Vegas Uncork'd by Bon Appétit—a grand weekend with the world's most talked-about chefs, sommeliers, and mixologists.

The Chase Sapphire Preferred Grill Challenge will return to this year's festival on **Thursday, May 8**, at **The Venetian** where two Le Cordon Bleu College of Culinary Arts students will team up with Vegas Uncork'd chefs to battle it out for scholarships.

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GRILL CHALLENGE BY CHASE SAPPHIRE *PREFERRED*®



The second annual **Chase Sapphire Preferred** Grill Challenge will commence during the Night Market: East Meets West at The Venetian Las Vegas, Thursday, May 8. Night Market: East Meets West is a can't miss event where world-renowned chefs cook up Asian-inspired cuisine outdoors—in true night market form.



THE CHALLENGE

Students of **Le Cordon Bleu College of Culinary Arts** in Las Vegas will have a chance to team up with Vegas Uncork'd chefs to battle it out for big money to put toward tuition.

**TWO CELEBRITY CHEFS
TWO LE CORDON BLEU STUDENTS
COMPETE FOR SCHOLARSHIPS**

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← SPANISH BRUNCH

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→ PASTRY SAVVY

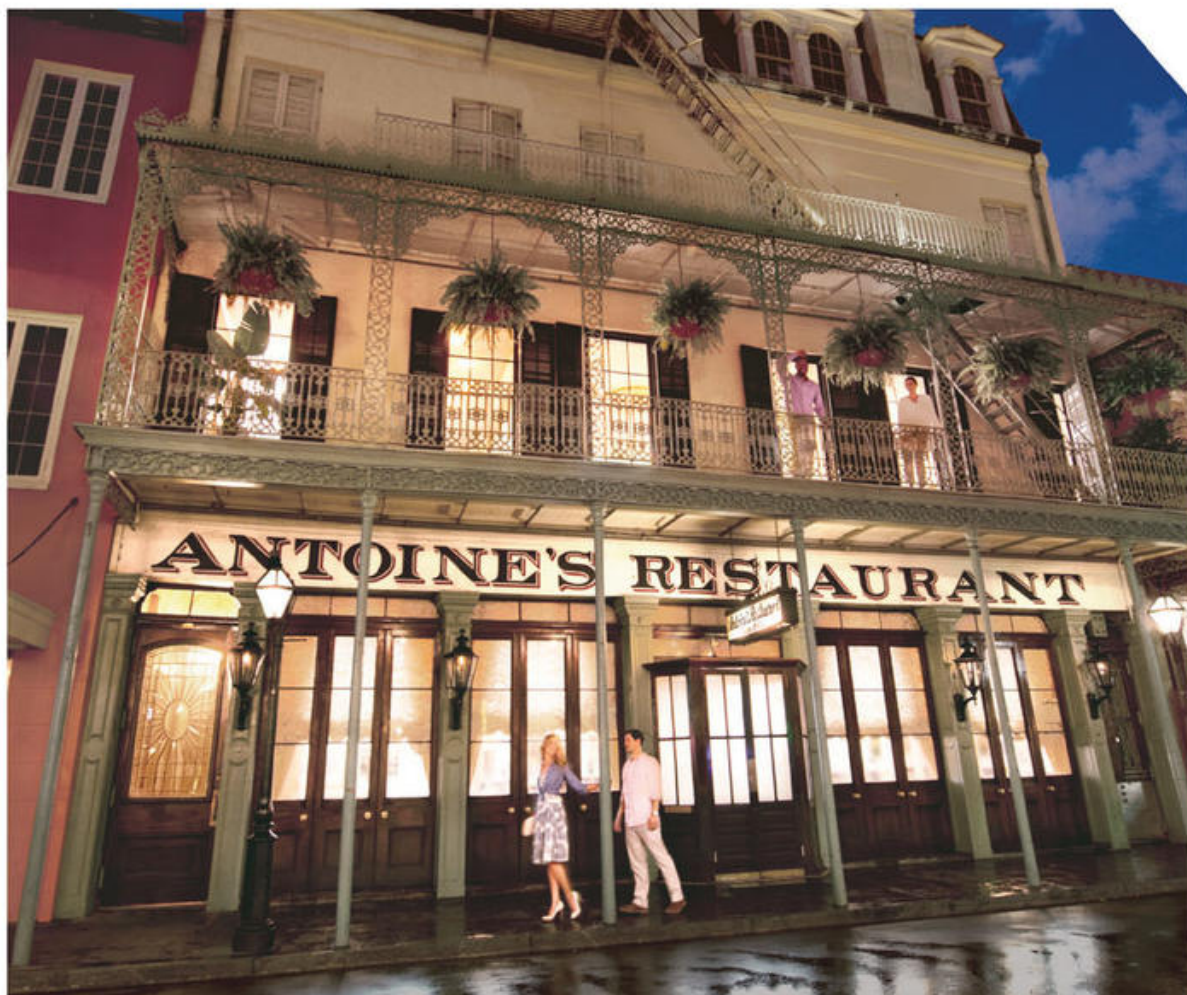
FRANÇOIS PAYARD // CAESARS PALACE

Chef Payard invites you to a behind-the-scenes look at how he creates his fresh, world-famous pastries. Sapphire cardmembers will learn his techniques and tricks and will get an exclusive one-on-one meeting with Chef Payard after the event.



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CHASE



FOR ADDRESSES OF THE RESTAURANTS, SHOPS, AND HOTEL IN THIS STORY, SEE SOURCEBOOK ON PAGE 115.



10 Snack at Grand Central Market

People used to go to Grand Central Market for bulk dried chiles and dirt-cheap Mexican food. Now they go to the newly remodeled food hall for local *burrata* and grass-fed California rib eyes. And, yes, for the burritos, too. Here, the places and must-eats to build a visit around:



Horse Thief BBQ

The Order: The regionally correct Texas-style smoked brisket with sides.



Eggslut

The Order: The spectacularly rich sausage and egg breakfast sandwich.



Sticky Rice

The Order: The deeply flavored Thai barbecue chicken (a.k.a. *gai yang*) with spicy green papaya salad.



Ana Maria

The Order: The cheap chile relleno burrito at this long-standing old-school taco stand.



6 Visit a Chef Centeno Spot

With three downtown restaurants in two-plus years, Josef Centeno could be considered the neighborhood's culinary mayor. He's got the 25-course, super-*omakase* tasting menu at his latest, **Orsa & Winston**, as well as **Bar Amá**, his raucous reboot of Tex-Mex cooking. But it's his original place, **Bäco Mercat**—one of BA's Hot 10 restaurants

of 2012—that is his most freewheeling and consistently satisfying. Is it Spanish, Japanese, Mediterranean? It's all of those things in a convivial, border-blurring L.A. way.

7 Eat the Chubby Pork Belly Bowl

If you're going to seek out only one dish downtown, head to Kogi Truck king Roy Choi's **Chego!** for the unabashedly fatty (and spicy) Chubby Pork



Belly Bowl. The mad-cap combination of *gochujang*-lacquered pork, fried egg, pickled radishes, Chinese broccoli, Cotija cheese, and *salsa verde* is a \$9 crash course in the tradition of cross-cultural culinary mashups.

8 Drink Coffee at a Roastery

Most cities count themselves lucky if they can boast one world-class coffee

shop roasting beans on site. Downtown L.A. has two just a short drive from each other: Local hero **Handsome Coffee Roasters** and Portland perfectionist **Stumptown Coffee Roasters**. Of course, they both use fresh micro-lot beans. But if you don't know the difference between a Chemex and a cold brew, go with Handsome, where all you need to do is choose espresso or regular joe and tell them how

much milk you want. It's so easy, it makes Dunkin' Donuts look pretentious.

9 Take Home a Souvenir from Acne

If you're hungry for something with zero calories and lots more style, head to Swedish skinny-jean pioneer Acne Studio's new flagship store for some denim. There's always sunglasses or a pair of striking boots as well.



ELEVATE

YOUR TASTES



DINNER WITH WINE PAIRINGS



HISTORIC MAIN STREET



A FAMILY HIKE

With more than 100 restaurants and bars in Park City, Utah, there are both familiar and intriguing flavors at every corner. A catalogue of diverse restaurants boast in-house sommeliers, fresh seafood flown in daily, and locally sourced ingredients. They also tout unique institutions like the world's only ski-in distillery, which treats you to handcrafted whiskeys and vodkas. All this with stunning views, too. What could be better?

PARK CITY ACTIVITIES

Summer transforms Park City into an alpine escape as their three world-class resorts combine to offer activities for everyone. Go mountain biking on over 400 miles of trails, cruise through the aspens in an alpine coaster, or take a guided hike to overlook incredible views—then end your day at one of more than a dozen spas.



park city
A MOUNTAIN RANGE OF POSSIBILITIES.

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IF YOU THINK THE SETTING IS SUPERB, WAIT UNTIL YOU TRY THE CUISINE.



Fact is, Park City, Utah, features more chefs per capita than Paris. Très bon! Our collection of over 100 eating establishments includes cozy bistros, award-winning restaurants with world-renowned reputations—many with sommeliers on staff and quirky bars with captivating character. All nestled in the mountains. Yes, Park City will satisfy your appetite for escape as well as for memorable dining destinations. Enter to win a trip to the Bon Appétit Grub Crawl this summer. Go to VisitParkCity.com/GrubCrawl for details.

park  city™

A MOUNTAIN RANGE OF POSSIBILITIES

VisitParkCity.com

Photographs by
GENTL & HYERS

SUNDAY_ -BEST

A comforting,
delicious
Sunday supper
has an almost
mystical ability
to make the
weekend feel
longer. Here
are our editors'
favorites

Want to
know why
one BA
staffer
swears by
this **Spicy
Kimchi
Tofu Stew**?
See page
74.





Meryl Rothstein
*senior associate
editor*

"It doesn't get much cozier than this pot pie—a buttery crust atop red wine-braised short ribs. As the liquid bubbles away, I get to curl up with the stack of magazines I've been meaning to get to all week (and the rest of that bottle of wine)."

**Short Rib
Pot Pie**
P. 74

Carla Lalli Music
*food and features
editor*

"In my quest to re-create the texture of rotisserie chicken, I came up with this slow-roasted revelation. It spends hours in the oven until it's infused with herbs and spices and falling off the bone. I've actually taken my kids to the park while it roasted, coming home to a dinner that seems to have cooked itself."

**Herbed
Faux-tisserie
Chicken
and Potatoes**

P. 74



Colu Henry
special projects
director

"I simply season this pork shoulder and let the heat of the oven work its magic all afternoon (the house smells incredible by dinner-time). Usually we'll have people over—it's a lot of food!—and pack them leftovers. The rest goes into weeknight dinners like pasta, tacos, or a quick posole."

**Slow-Roasted
Pork Shoulder
with Mustard
and Sage**

P. 74



Christine Muhlke
executive editor

"I spend much of my time wishing I was in Paris. The best way to pretend is to make my own bistro meal.

The steak cooks in minutes; the salad comes together just as quickly; onion rings crisp up before I've opened the bottle of (good) wine. Still, it feels indulgent—fuel for another week in New York City."

**Bistro Steak
with Buttermilk
Onion Rings**

P. 75



Sunday Sauce
with Sausage and
Braciole
P. 75

Scott DeSimon
deputy editor

"My Gramma Dot served this sauce every Sunday at noon for almost 50 years. And while I'm lucky if I can swing it twice a month, the rules are the same: Prepare it the night before, use a variety of meats, and don't forget the Italian bread (that's what the extra sauce is for). Oh, and the final and most important rule of Sunday Sauce: Everyone is invited."

Short Rib Pot Pie

8 SERVINGS *Shortening is the secret to extra-flaky pie crust, but nothing compares to the flavor of butter. Use both, as in this super-luxe beef pie, and you're golden.*

CRUST

- 3 cups all-purpose flour
- 2 tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- ½ cup vegetable shortening or beef lard

FILLING AND ASSEMBLY

- 3 lb. boneless beef short ribs, cut into 2" pieces
- Kosher salt, freshly ground pepper
- ½ cup all-purpose flour, plus more
- 2 Tbsp. olive oil
- 1 10-oz. package frozen pearl onions, thawed
- 4 garlic cloves, chopped
- 2 Tbsp. tomato paste
- 2 cups dry red wine
- 2 sprigs rosemary
- 6 sprigs thyme, plus 2 Tbsp. chopped thyme
- Flaky sea salt (such as Maldon)
- Heavy cream (for brushing)

CRUST Pulse flour and salt in a food processor; add butter and shortening and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining. Transfer flour mixture to a large bowl and drizzle with ½ cup ice water. Mix with a fork until dough just comes together.

Knead dough lightly, adding more water by the tablespoonful if needed, until no dry spots remain (dough will be slightly shaggy but moist). Form into a disk and wrap tightly in plastic. Chill until firm, at least 2 hours.

DO AHEAD: Crust can be made 2 days ahead; keep chilled.

FILLING AND ASSEMBLY Preheat oven to 375°. Season short ribs with kosher salt and pepper; toss with ½ cup flour on a rimmed baking sheet. Heat oil in a large heavy pot over medium-high heat and, working in batches, shake excess flour from ribs and cook, turning occasionally, until deeply browned, 8–10 minutes per batch. Using a slotted spoon, transfer to a large bowl.

Add onions to same pot and cook, stirring occasionally, until golden brown; season with kosher salt and pepper and, using a slotted spoon, transfer to a small bowl. Reduce heat to medium, add garlic to pot, and cook, stirring, until softened, about 2 minutes.

Add tomato paste and cook, stirring often, until slightly darkened in color, 5–8 minutes. Add wine, rosemary, and thyme sprigs, bring

to a boil, and cook, scraping up browned bits, until liquid is reduced by half, 8–10 minutes. Add 6 cups water to pot and bring to a boil.

Return short ribs to pot; season with kosher salt and pepper. Reduce heat and simmer gently, uncovered, until short ribs are almost falling apart and liquid is thick enough to lightly coat a spoon, 2½–3 hours.

Add onions and chopped thyme to pot and stir to break up short ribs; season filling with kosher salt and pepper. Remove herb sprigs.

Roll out dough on a lightly floured surface to about ⅛" thick. Transfer filling to a shallow 2-qt. baking dish. Place over filling and trim, leaving overhang. Tuck edges under and crimp. Cut a few slits in crust. Brush with cream and sprinkle with sea salt. Alternatively, you can use 8 individual dishes.

Place dish on a rimmed baking sheet and bake pot pie until filling is bubbling and crust is golden brown, 50–60 minutes (35–40 minutes for smaller dishes). Let sit 5–10 minutes before serving.

DO AHEAD: Filling can be made 2 days ahead. Let cool; cover and chill. Reheat gently before assembling pie.

Spicy Kimchi Tofu Stew

6 SERVINGS *"This fiery Korean stew is my weekend detox," says senior associate food editor Alison Roman. "It's spicy, clean, and capable of reversing any damage the previous night may have caused."*

Kosher salt

- 1 16-oz. package silken tofu, cut into 1" pieces
- 1 Tbsp. vegetable oil
- 4 cups gently squeezed cabbage kimchi, chopped, plus 1 cup liquid
- 2 Tbsp. gochujang (Korean hot pepper paste)
- 8 scallions, cut into 1" pieces
- 2 Tbsp. reduced-sodium soy sauce
- 1 Tbsp. toasted sesame oil
- Freshly ground black pepper
- 6 large egg yolks
- 2 Tbsp. toasted sesame seeds

Bring a large pot of salted water to a boil. Reduce heat, carefully add tofu, and simmer gently until slightly puffed and firmed up, about 4 minutes. Using a slotted spoon, transfer tofu to a medium bowl.

Heat vegetable oil in a large heavy pot over medium-high heat. Add kimchi and gochujang and cook, stirring often, until beginning to brown, 5–8 minutes. Add kimchi liquid and 8 cups water. Bring to a boil, reduce heat, and simmer until kimchi is softened and translucent, 35–40 minutes.

Add scallions, soy sauce, and tofu; simmer gently until tofu has absorbed flavors, 20–25 minutes (tofu will fall apart a little). Add sesame oil; season with salt and pepper. Ladle stew into bowls; top each with an egg yolk and sesame seeds.

Slow-Roasted Pork Shoulder with Mustard and Sage

8 SERVINGS *Serve this over a bed of soft polenta for catching the juices, with a simply dressed salad on the side.*

- 1 skinless, bone-in pork shoulder (Boston butt; 5–6 lb.)

- Kosher salt, freshly ground pepper
- ½ cup Dijon mustard
- ¼ cup finely chopped fresh sage
- 2 Tbsp. finely chopped fresh marjoram
- 4 garlic cloves, finely chopped

Place a rack in lower third of oven; preheat to 325°. Season pork with salt and pepper. Mix mustard, sage, marjoram, and garlic in a small bowl. Spread all over pork, working it into all the crevices.

Place pork, fat side up, on a rack set inside a roasting pan and roast, basting with pan juices about every hour and tenting with foil if pork browns too quickly, until pork is well browned and very tender, 5–6 hours (depending on size of pork shoulder).

Let pork rest at least 10 minutes before serving (the meat should pull apart easily).

Herbed Faux-tisserie Chicken and Potatoes

4 SERVINGS *You can roast a chicken in less time, but going low-and-slow yields a meltingly tender, shreddable texture.*

- 2 tsp. fennel seeds
- 1 tsp. crushed red pepper flakes
- 2 Tbsp. finely chopped fresh marjoram; plus 4 sprigs, divided
- 2 Tbsp. finely chopped fresh thyme; plus 4 sprigs, divided
- 1 Tbsp. kosher salt, plus more
- ½ tsp. freshly ground black pepper, plus more
- 6 Tbsp. olive oil, divided
- 1 3½–4 lb. chicken
- 1 lemon, quartered
- 1 head of garlic, halved crosswise
- 2 lb. Yukon Gold potatoes, scrubbed, halved, or quartered if large

Preheat oven to 300°. Coarsely grind fennel seeds and red pepper flakes in a spice mill or with a mortar and pestle. Combine spice mixture, chopped marjoram, chopped thyme,

1 Tbsp. salt, ½ tsp. pepper, and 3 Tbsp. oil in a small bowl. Rub chicken inside and out with spice mixture. Stuff chicken with lemon, garlic, 2 marjoram sprigs, and 2 thyme sprigs. Tie legs together with kitchen twine.

Toss potatoes with remaining 3 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Push potatoes to edges of baking sheet and scatter remaining 2 marjoram and 2 thyme sprigs in center; place chicken on herbs. Roast, turning potatoes and basting chicken every hour, until skin is browned, meat is extremely tender, and potatoes are golden brown and very soft, about 3 hours. Let chicken rest at least 10 minutes before carving.

Bistro Steak with Buttermilk Onion Rings

4 SERVINGS *Here's how to time this: Have the salad and onion ring components ready before you cook the steak and the sauce, then keep the sauce warm while you fry the onions. Toss the salad at the last moment.*

VINAIGRETTE, STEAK, AND SAUCE

- 2 Tbsp. hazelnut, walnut, or olive oil
- 2 Tbsp. Sherry vinegar, divided
- Kosher salt, freshly ground pepper
- 2 Tbsp. vegetable oil
- 1 ½ lb. hanger steak, center membrane removed, cut into 4 equal pieces
- 2 Tbsp. unsalted butter
- 1 medium shallot, finely chopped
- 1 Tbsp. finely chopped fresh thyme
- 2 tsp. black peppercorns, coarsely chopped
- 2 tsp. dry green peppercorns, coarsely chopped
- 1 Tbsp. Dijon mustard

ONION RINGS AND ASSEMBLY

- Vegetable oil (for frying; about 3½ cups)
- ¾ cup buttermilk
- 2 Tbsp. apple cider vinegar
- 1½ cups all-purpose flour
- Kosher salt, freshly ground pepper
- 1 large onion, sliced ½" thick, rings separated
- 6 cups watercress leaves with tender stems

SPECIAL EQUIPMENT: A deep-fry thermometer

VINAIGRETTE, STEAK, AND SAUCE Whisk hazelnut oil and 1 Tbsp. vinegar in a small bowl; season with salt and pepper. Set vinaigrette aside.

Heat vegetable oil in a large skillet over medium-high heat. Season steak with salt

and pepper and cook 6–8 minutes per side for medium-rare. Let rest 10 minutes.

While steak rests, cook butter and shallot in same skillet over medium heat, stirring occasionally, until shallot is softened and starting to brown, about 4 minutes. Add thyme and peppercorns. Cook, stirring occasionally, until mixture is fragrant, about 2 minutes. Add remaining 1 Tbsp. vinegar and ½ cup water and simmer until flavors meld and sauce is thick enough to coat a spoon, about 2 minutes. Remove sauce from heat and whisk in mustard; season with salt and pepper.

ONION RINGS AND ASSEMBLY Fit a medium saucepan with thermometer; pour in oil to measure 3". Heat over medium-high heat until thermometer registers 350°.

Meanwhile, mix buttermilk and vinegar in a shallow bowl. Place flour in another bowl or baking dish; season with salt and pepper. Toss onion rings in flour mixture, shaking off excess, and transfer to a wire rack. Working in batches, dip in buttermilk mixture, letting excess drip back into bowl; toss again in flour.

Working in 2 or 3 batches and maintaining temperature of oil, fry onion rings until golden brown and crisp, about 3 minutes per batch. Let drain on paper towels; season with salt.

Toss watercress with reserved vinaigrette. Thinly slice steak against the grain. Serve steak with sauce, watercress, and onion rings.

Sunday Sauce with Sausage and Braciolo

8 SERVINGS *Ask anybody's nonna: Making Sunday sauce is not an exact science. You can use other meats—like thick pork chops or short ribs—in place of or in addition to the ones listed here.*

- 2 cups fresh breadcrumbs
- ½ cup finely grated Pecorino
- ⅓ cup finely chopped fresh flat-leaf parsley
- 1½ tsp. crushed red pepper flakes
- ¼ tsp. hot smoked Spanish paprika
- 7 garlic cloves, finely chopped, divided
- 4 Tbsp. olive oil, divided
- 2 lb. beef top round, thinly sliced by a butcher for braciolo
- Kosher salt, freshly ground pepper
- 2 lb. hot or sweet Italian sausage, halved crosswise
- 1 lb. baby back pork ribs, cut into 3- to 4-rib pieces, or pork spare ribs, cut into individual ribs
- 1 large onion, finely chopped

- 2 anchovy fillets packed in oil, drained
- ¼ cup tomato paste
- 2 28-oz. cans crushed tomatoes
- 2 28-oz. cans whole peeled tomatoes
- 1½ lb. large tubular pasta (such as rigatoni or tortiglioni)

Spread out breadcrumbs on a baking sheet and let sit uncovered at room temperature until dried out, about 12 hours.

Combine breadcrumbs, Pecorino, parsley, red pepper flakes, paprika, 1 chopped garlic clove, and 2 Tbsp. oil in a medium bowl.

Trim beef slices into 6x2" pieces; season with salt and pepper. Sprinkle each slice with about 2 Tbsp. breadcrumb mixture, roll up, and secure with a toothpick or twine; set braciolo aside. Set remaining breadcrumb mixture aside.

Heat remaining 2 Tbsp. oil in a large heavy pot over medium-high heat and cook sausage, turning occasionally, until browned on all sides, 5–8 minutes. Transfer to a large rimmed baking sheet.

Season ribs with salt and pepper; cook in same pot until browned on all sides, 8–10 minutes. Transfer to baking sheet with sausage. Cook reserved braciolo in pot, turning occasionally, until browned, 5–8 minutes; transfer to same baking sheet.

Reduce heat to medium-low and cook onion, anchovy, and remaining garlic in pot, stirring occasionally, until onion is translucent, 8–10 minutes. Add tomato paste and cook, stirring often, until slightly darkened in color, 5–8 minutes.

Add crushed and whole tomatoes, crushing whole tomatoes with your hands; season with salt and pepper. Bring to a boil, reduce heat, and simmer, stirring occasionally, until sauce has thickened, 1–1½ hours.

Add sausage, ribs, braciolo, and any accumulated juices on baking sheet to sauce. Cook, partially covered, stirring occasionally and skimming surface as needed, until meat is very tender (rib meat should be falling off the bone), 2½–3 hours longer. Season sauce with salt and pepper.

Just before serving, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain.

Toss pasta in a large bowl with a little of the sauce and top with reserved breadcrumb mixture. Remove bones from ribs and remove toothpicks from braciolo. Serve braciolo, ribs, sausage, and remaining sauce with pasta alongside.

DO AHEAD: Breadcrumbs can be dried out 5 days ahead; store airtight at room temperature. Sauce can be cooked 2 days ahead; cover and chill. Gently reheat sauce, covered, before cooking pasta.



8 RESTAURANTS
+ 18 BURGER JOINTS
+ 14 TV SHOWS
+ a dozen cookbooks
= A WHOLE lot
of taking
COOKING
KNOWLEDGE

On the eve of his newest and most ambitious restaurant project—Gato, in New York—**Bobby Flay** schools us on all the little things, from the power of lemon zest to why a smoking-hot skillet is a cook's best friend

by
ADAM
RAPOPORT

photographs by
PEDEN + MUNK

A top-down view of a white ceramic plate featuring several roasted carrots. The carrots are charred at the tips and have a golden-brown, slightly blistered skin. In the center, there is a dollop of white yogurt, likely harissa yogurt, which is topped with a drizzle of red harissa sauce and sprinkled with black seeds. The entire dish is garnished with finely grated yellow lemon zest and small dark green herbs. The plate is set against a light gray background.

Lemon zest
is one of
Flay's secret
weapons:
"Why not use
it? It's got
tons of flavor—
and it's free."

Harissa is a
good cheat for
the home
cook, says Flay,
because it's
made with so
many incredible
ingredients,
including chiles,
olive oil, and
a variety of
North African
spices.

I interviewed BOBBY FLAY

for the first time 14 years ago, while writing a grilling article for GQ. Among other things, I wanted to know how I could prevent sliced vegetables from slipping through the grill grates.

"Cut them f#*!ing bigger!" he said.

It was quintessential Flay: to the point and, yes, a little blunt. But it was the kind of advice that home cooks could not only act on immediately, but also remember. Over the years, I found myself going back to him for all sorts of tips. Stuff like, "When making a salad, always salt your greens *before* dressing them." (See Rule No. 8 to learn why.) While his advice may sound simple and obvious, you'd be surprised how few chefs are able to clearly explain what they do.

Flay is a New York City kid, and he talks and acts like one. He's direct. You might even say cocky. Yet despite all his success, there's still something of the regular guy about him. ("I never went to college," he likes to say. "I barely went to high school!")

A few months ago, I reconnected with Flay. We met for breakfast in the West Village. He showed up with reading glasses and a notebook full of ideas and lessons. I'd never seen him so... studious. A few weeks after that, he stopped by the *Bon Appétit* Test Kitchen to cook with our food editors. In less than two hours, he blitzed through seven recipes—*Iron Chef* style—while talking the whole time, dispensing knowledge like some sort of cooking guru.

Flay might not have been an ace student, but the guy can teach. Here's what we learned.

1. start with a, SMOKIN' HOT SKILLET

"Home cooks never let their pans get hot enough. **If you don't see a wisp of smoke coming from the oil in your skillet, you'll never get a proper sear on that steak or fish.**"

Preheat a cast-iron skillet over medium-high heat for 3 to 4 minutes before adding the oil.

"Don't crowd the pan," warns Flay. "You'll end up steaming your meat instead of getting a great crust."

2

...But Stop Overcooking Your Food!

"People are always concerned whether something is cooked enough.

But they're never concerned with whether it's overcooked.

And **they rarely consider the residual heat** that continues to cook a piece of protein once it's off the burner."

3

"I probably **season 60 percent more** than the home cook. Why? Because food needs it."

4

"My new favorite ingredient?"

Calabrian chiles.

I learned about them from Esca's Dave Pasternack while eating at Il Pesce, his seafood restaurant in Eataly. I use them on everything now. It's a way to bring heat without using ancho chiles all the time."

Calabrian Chile Oil

Combine **2 Tbsp. finely chopped drained oil-packed Calabrian chiles** + **½ cup olive oil** in an airtight container; season with **salt** + **pepper**. Cover and chill at least 1 hour and up to 1 week. *Makes about ¾ cup*



5

While You're at It, Rethink Condiments

Every now and then, we taste something in the BA Test Kitchen and say, "Yup, this is going to be one of our go-tos." We tried this crunchy peanut mixture with braised-chicken-thigh lettuce wraps, though we could imagine ourselves sprinkling it over everything. Why peanuts? Explains Flay, "In Mexico and Asia, they're used to balance spicy ingredients."

Peanut and Scallion Relish

Combine **1 thinly sliced large scallion (green parts only)** + **¾ cup coarsely chopped unsalted, dry-roasted peanuts** + **1 Tbsp. finely chopped**

fresh cilantro + **1 Tbsp. light brown sugar** in a small bowl; season with **salt** + **pepper**. Use immediately. (Don't prepare this relish ahead of time—the cilantro will make the peanuts soggy.) *Makes about 1 cup*



Look for Calabrian chiles—we like the **Tutto Calabria brand**—in Italian specialty stores or online at italydepot.com.

6

"At home, I **always serve everything family style**.

It gets me to the table quicker, and I don't want to be plating 12 dishes like I'm working the line at the restaurant. Plus, I just love things in abundance. Big platters are great for that."

The Porterhouse Rules—Learn 'Em

Flay grew up eating at the legendary Peter Luger Steak House in Brooklyn, where gruff waiters wield sizzling platters of sliced, with-the-bone porterhouses, enveloped in a mahogany crust. Years later, he spent time in the Luger kitchen while filming a TV show about how its steaks are prepared. “I was like, ‘What the hell is this guy doing?’ It was so far from proper technique.” Since then, Flay hasn’t made a steak any other way. Here’s how to achieve the mythic Peter Luger-style porterhouse at home. And, yes, butter is half the answer.

“The key to a great steak at a steakhouse? It’s topped with butter and placed under the broiler. The butter melts and bastes the meat.”

The thicker the steak, the better, says Flay. He recommends 1½ to 2 inches.

A Start with a room-temperature, dry-aged porterhouse. Salt it aggressively on both sides. With a steak this thick, a little salt sprinkled on the outside won’t do it—make it rain.

B Get a skillet really hot over medium-high heat (see Rule No. 1). Add a dash of a neutral oil to get things going. Place steak in pan. Don’t touch it. After about 4 minutes, when it’s got a beautiful brown crust, move it to a cutting board, crust side up.



KEY MOVE

Cut the steak off the bone in two pieces—the strip on one side, the filet on the other. Cut straight down into thick slices perpendicular to the bone.

D Here’s the cool part: Place the bone back in the hot pan, and reassemble the sliced meat alongside it, crust side up. Top the steak with a few fat pats of butter.

E Heat broiler and place the pan underneath. Broil till sizzling and gorgeous and a perfect medium-rare, 4–6 minutes. (Since the steak is already sliced, you can peek to check doneness.)

F Serve the porterhouse directly from the pan, and spoon the buttery pan sauces over each portion.

8. Learn to DRESS A SALAD the right WAY

"Never pour the vinaigrette right on the greens—that destroys them. **Pour the dressing around the sides of the bowl**, and then, using your hands, gently push the greens into the dressing to coat them. This way, you don't have to use all the dressing. You want the greens glistening, not limp. Once the leaves are dressed to your liking, gently transfer them to a plate."



"Season the greens and vegetables with salt and pepper before dressing them. It draws out their flavors."

9

...And Then Use Vinaigrette as a Sauce (Especially with Fish)

"I was working for Jonathan Waxman back at Jams in the '80s, and we would use vinaigrettes as sauces because we were cooking 'light Californian cuisine.' What's great about them, like with this salmon, is that you drizzle it on top of the warm fish, and the heat allows the flavors in the vinaigrette to open up. Plus, it moistens the fish."

Slow-Cooked Salmon, Chickpeas, and Greens

4 SERVINGS *Flay often uses terracotta dishes called cazuelas for this recipe; learn all about them in Prep School on page 112.*

SALMON

- 2 Tbsp. olive oil, plus more
- 1 15.5-oz. can chickpeas, rinsed
- ½ tsp. ground cumin
- Kosher salt, freshly ground pepper
- 1 garlic clove, thinly sliced
- 1 small bunch mustard greens, ribs and stems removed, leaves coarsely chopped
- 1 tsp. honey
- 4 6-oz. skinless salmon fillets

VINAIGRETTE AND ASSEMBLY

- ½ small shallot, very finely chopped
- 2 Tbsp. fresh lemon juice
- 1 tsp. Dijon mustard
- ½ tsp. honey
- Kosher salt, freshly ground pepper
- ¼ cup olive oil
- ¼ cup vegetable oil
- 2 Tbsp. capers, rinsed, patted dry

SALMON Preheat oven to 250°. Brush a large baking dish with oil. Combine chickpeas, cumin, and 1 Tbsp. oil in a medium bowl. Mash about half of chickpeas with a fork; season with salt

and pepper. Transfer chickpea mixture to prepared dish.

Heat remaining 1 Tbsp. oil in a large skillet over medium-high heat. Cook garlic, stirring, until fragrant, about 30 seconds. Add mustard greens and cook, tossing, until slightly wilted, about 1 minute. Add honey and ¼ cup water; season with salt and pepper. Cook, tossing, until greens are completely wilted, about 2 minutes. Transfer to dish with chickpea mixture.

Season salmon with salt and pepper; arrange over greens and chickpea mixture and drizzle with oil. Bake until salmon is opaque in the center, 30–35 minutes.

VINAIGRETTE AND ASSEMBLY

Whisk shallot, lemon juice, mustard, and honey in a small bowl; season with salt and pepper. Gradually whisk in olive oil; season with salt and pepper.

Heat vegetable oil in a small saucepan over medium-high heat. Cook capers until opened and crisp, about 30 seconds; drain on paper towels.

Drizzle salmon with vinaigrette and top with capers.



10

Wait! Are You Using the Wrong Oil?

"Ninety-eight percent of the time, **I cook with canola oil**. It has a higher smoke point than olive oil and, because it's so neutral, it's not going to change the flavor of what I'm making. Of course, if you ask Mario Batali, he'll tell you it's BS. But it's what I do. And besides, I can always finish a dish with a drizzle of olive oil."

"Everything good in life starts with onion and garlic. For paella, always remember to crush the garlic into a paste so it fades into the dish."

Did you buy enough greens? "Cooks always forget kale melts down to nothing," says Flay. Pick up one bunch for every two diners.

11

Don't Be Afraid to Hack the Classics

"I read somewhere that Grant Achatz said if it's been done, he won't do it. I wouldn't know where to start!" says Flay. "I'm always using classic flavor combos as a guide—they're classics for a reason." In this riff on traditional paella, which Flay is serving at his new Mediterranean restaurant, Gato, mushrooms, kale, and eggs are the stars. The tweak modernizes a crowd-pleasing Spanish dish while celebrating its strengths, like the irresistibly crisp bottom, or *socarrat*, that forms as the rice cooks. Plus, it gives vegetarian diners a hearty, satisfying option where meat or seafood won't be missed. For this mushroom paella recipe, go to [bonappetit.com/bobbyflay](https://www.bonappetit.com/bobbyflay).

DO TRY THESE HACKS AT HOME

- 1 SHRIMP + GRITS ► CRAB OR LOBSTER + WHEATBERRIES
- 2 MANHATTAN CLAM CHOWDER ► ADD CREAM, À LA NEW ENGLAND CLAM CHOWDER
- 3 LAMB + MINT JELLY ► LAMB CHOPS + CHARRED CARROTS + MINT + QUINOA

"I always tell my cooks: If you're not chewing in the kitchen, you're not cooking. You've got to taste the food as you go."

12

13. HIT the SWEET SPOT

Flay has made a career enhancing his savory, Southwestern-spirited food with a sweet accent. "For dishes with big, strong flavors like chiles and garlic, I like to add a little honey, maple syrup, or fruit purée," he says. "Not to make them sweet, but to balance things out. It's like with mustard greens: They have a strong mustardy flavor; they need contrast. The opposite is honey. Honey and mustard go together."

Flay loves the tart, sugary profile of **pomegranate molasses** and uses it in everything from salad dressings to cocktails. To get the recipe for his pomegranate-molasses vinaigrette, go to **bonappetit.com/bobbyflay**.

14

But When It Comes to Cocktails, Ease up on the Sugar

"What's great about the recent cocktail explosion is that it's gotten us to think about the ingredients we use when making a drink," says Flay. "My issue, though, is that most cocktails today are cloyingly sweet. You should think of your drink like a vinaigrette. It needs to be balanced."

Orange Mint Julep

ORANGE SYRUP Bring zest from 1 orange (removed in strips with a vegetable peeler) + $\frac{1}{2}$ cup sugar + $\frac{1}{2}$ cup water to a boil in a small saucepan, stirring until sugar is dissolved. Let cool; cover and chill at least 2 hours. Strain syrup into a small jar or bowl.

COCKTAIL Cut $\frac{1}{2}$ orange into 4 pieces. For each cocktail, muddle 1 piece of orange + a small handful mint sprigs + 1 oz. orange syrup + a few dashes orange bitters in a double Old Fashioned glass or a julep cup. Add 2 oz. bourbon and stir to combine. Fill glass with crushed ice and garnish with more mint. Makes 4



15. Jalapeños ARE NOT the only CHILES

No, Flay doesn't have a tattoo of a chile pepper on his biceps. But who could fault him if he did? The guy has made a killing with the hot stuff. So do what he says: "Want to branch out from jalapeños? Try poblanos. They've got a peppery back-note but won't burn your mouth. Just roast them, peel them, and seed them. Then chop them up for a chile cheeseburger, stuff them with scrambled eggs for brunch, or use them for chile rellenos."



"The general rule," says Flay, "is the bigger the chile, the less heat it has."

16

You're Underthinking (and Underseasoning) Your Veg

Flay treats vegetables like he does steak—by seasoning them with abandon. His favorite method is a spice rub, for three reasons:

- 1 "RUBBING SPICES INTO ANYTHING GIVES IT A FAR GREATER FLAVOR IMPACT."
- 2 "RUBS FORM A CRUST, WHICH HELPS BUILD TEXTURE."
- 3 "UNLIKE A MARINADE, YOU DON'T NEED TO LET IT SIT FOR HOURS. YOU CAN COOK IMMEDIATELY."

► **Paprika and coriander are the foundations for most of Flay's rubs.** For these carrots, he also adds English mustard powder, sugar, cumin, kosher salt, and freshly ground black pepper.



FROM PAGE 77

Spice-Crusted Carrots with Harissa Yogurt

4 SERVINGS The sugar in the spice rub can burn if cooked too long, so watch these closely.

- 2 lb. small carrots, scrubbed, tops trimmed to ½"
- Kosher salt
- 1 Tbsp. sugar
- 1 tsp. English mustard powder
- 1 tsp. hot smoked Spanish paprika
- 1 tsp. ground cumin
- ½ tsp. ground coriander or fennel
- 4 Tbsp. vegetable oil, divided
- Freshly ground black pepper
- ½ cup plain Greek yogurt
- 1 Tbsp. harissa paste
- 2 tsp. chopped fresh thyme, plus more
- ½ tsp. finely grated lemon zest, plus more
- Lemon wedges (for serving)

Cook carrots in a large pot of boiling salted water until crisp-tender and skins easily rub off, about 5 minutes; drain. Transfer to a bowl of ice water. Using paper towels, gently rub carrots to remove skins and pat dry.

Mix sugar, mustard powder,

paprika, cumin, and coriander in a small bowl. Toss carrots with 1 Tbsp. oil in a medium bowl. Add spice mixture; season with salt and pepper and toss to coat.

Heat remaining 3 Tbsp. oil in a large skillet, preferably cast iron. Working in 2 batches, cook carrots, turning occasionally, until deep brown all over, 6–8 minutes; season with salt and pepper.

Meanwhile, place yogurt in a small bowl; season with salt and pepper. Add harissa paste, 2 tsp. thyme, and ½ tsp. lemon zest and gently swirl ingredients, stopping before yogurt turns pink.

Spoon harissa yogurt onto plates and top with carrots, more thyme, and more lemon zest. Serve with lemon wedges.

DO AHEAD: Carrots can be cooked in boiling water and peeled 6 hours ahead. Cover and chill.

Rather than mix his yogurt sauce, Flay likes to "marble" it, explaining, "It's more visually appealing than a blended pink sauce."



No artisanal
or ciabatta
rolls for Flay.
He sticks
with a soft,
seeded bun.

**"Every dish
should have tons
of flavors and a
contrast of textures:
crunchy, crispy,
and crusty."**

And the
condiments?
Flay likes to
"crunchify"
his burgers
with thin
potato chips,
like Lay's.
Tomatoes,
but only
if they're
in season.
Otherwise,
coleslaw,
pickled
jalapeños,
chipotle
ketchup,
and thinly
sliced red
onion.

**Double
up on the
cheese.**
"Two slices
of American,"
Flay says,
"cooked
till they're
melted
completely."

17

Build the Perfect Burger

For a guy so obsessed with flavor, Flay is remarkably restrained when it comes to burgers: He likes 'em beefy, juicy, and crunchy. Here's what he tells his line cooks at his 18 Bobby's Burger Palaces.

A "For each burger, take about six ounces of beef, pack it gently into a patty, and then stop. Make a well in the patty with your thumb, or it's gonna plump up like a football."

B "It's not so much about what cut of beef you use, it's about fat content. You want 20 percent; any less and it'll be too dry."

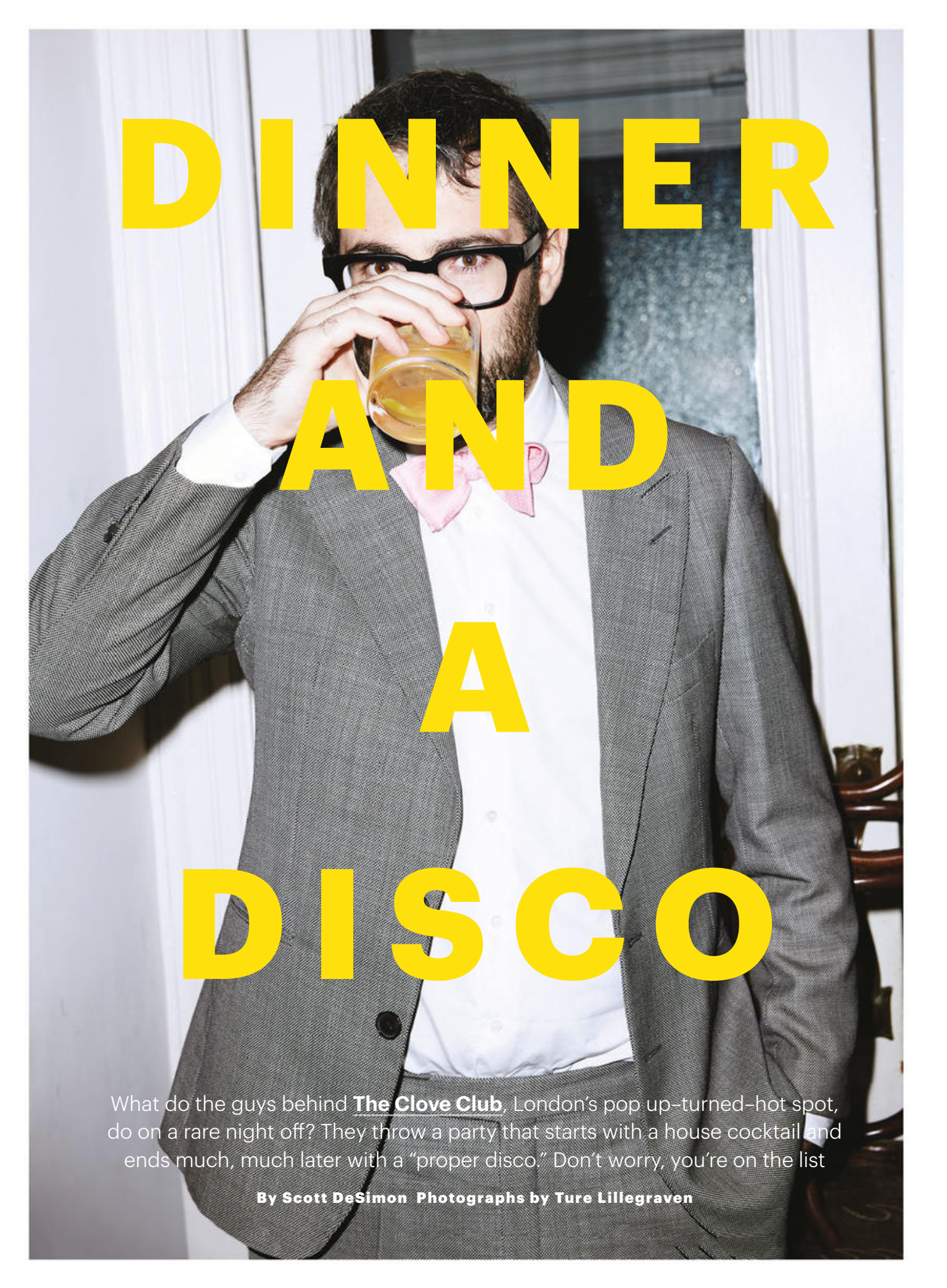
C "All you need is salt and pepper on both sides of the patty. You don't need any 'secret ingredients' inside the burger itself. That's meatloaf; I hate that."

D "Add a little neutral oil to a hot skillet. Lay the patty in and don't ever push down on the burger. Let a crust form, and then flip it."



KEY MOVE

"How do you cook the sides of the patty? Add a little water to the pan and cover for 10 to 15 seconds; the steam will cook it around the edges. Try the same method to melt your cheese."

A man with a beard and glasses, wearing a grey suit jacket, a white dress shirt, and a pink bow tie, is drinking from a glass. The background is a simple indoor setting with white walls and a window.

DINNER AND A DISCO

What do the guys behind **The Clove Club**, London's pop up-turned-hot spot, do on a rare night off? They throw a party that starts with a house cocktail and ends much, much later with a "proper disco." Don't worry, you're on the list

By **Scott DeSimon** Photographs by **Ture Lillegraven**



Opposite
page: Dinner
guest
Price James
sips a
Whirl-Y-Gig
cocktail.

This page:
**Thyme-and-
Garlic Roast
Chickens**
P. 88
**Hasselback
Potatoes**
P. 95

“The first time we served this dish was on top of a parking garage,”

and Noma alum Ben Greeno. The Turks—with help from Smith and Willis—quickly built a rep for throwing buzzy pop-ups in dodgy spaces: a condemned office building and, yes, that parking garage. In November of 2010, they took over Smith and Willis’s flat for an event called “The Clove Club.” When the Turks disbanded in 2012, the three friends revived the Clove Club name and gave it a permanent home in a 19th-century town hall in the of-the-moment Shoreditch neighborhood. The restaurant combined the casual vibe of those original dinners with McHale’s thoughtful, New Nordic-informed take on classic, seasonal British food. And it was an immediate hit.

A soundtrack of ’70s American soul accompanies the afternoon prep work. “When we opened the Clove Club, we wanted music to be a big part of it,” says Willis—who’ll share DJ duties during the “proper disco” planned for after dinner—as he plucks herbs. The guests arrive just after dark. A snapshot of London’s creative class (Musician? Check! Artist? Check! Writer? Check!), they’re greeted with a hug and a highball. McHale’s radishes appear in a passed appetizer, to be dragged through black sesame “dirt” and spicy *gochujang* mayo. People flit about the stripped-down space, all whitewashed walls, reclaimed wood, and soaring ceilings. The mood is loose, mobile. (Is that a woman sipping a cocktail in the otherwise off-limits *salumi* room? Why, yes it is.) “Having everyone sit down for hours is just boring,” says McHale, looking on from the azure-tiled open kitchen.

Eventually everyone sits and the first course arrives: seared scallops with a seaweed sauce that looks and tastes like the bottom of the ocean—in the best way. “Usually scallops are treated as a random protein,” says McHale. “I wanted to take them back to the sea.” The rest of the dinner is served family-style. The sleeper hit? Rye porridge with morels and just-cooked-through chicken livers, a dish that looks like gruel and tastes like heaven. In the spirit of the evening, everything is washed down with plenty of Chianti and Roussillon white.

It is during dessert, however, that things really start to get messy.

As bowls of malted chocolate ice cream topped with an addictive coffee crumble are passed, the hosts join the party. (“We’d like to be able to hang out with our friends,” says McHale. “So why try to show off for dessert?”) People head for the cleared-out back dining room, where a club-worthy sound system pumps out Hot Chocolate’s “I Just Love What You’re Doing.” Grown men and women dance like teenagers, couples drift off to shadowy corners, and a massive tub of beer and bubbly appears out of nowhere to help extend the party. “I’ve got gout!” shouts one bow-tied dancer, still clutching his bowl of ice cream, to no one in particular.

“It’s about eating a beautiful meal, everyone being together, and having a little bit of a dance, isn’t it?” asks Willis as he takes in the joyful, boozy chaos. “In the end, as long as you don’t throw up in the corner and you can lock up the building, it all works out,” he says. “Hopefully.” ■

SAYS ISAAC McHALE, SORTING THROUGH a pile of breakfast radishes. “We did a pop-up for 110 people with nothing to cook on but an oil drum.” The radishes, requiring zero stove time, were a necessary choice. By comparison, tonight’s event—a dinner with friends at the Clove Club, the restaurant McHale opened a year ago with supper-club mates Johnny Smith and Daniel Willis—should be a breeze. “There’s no pressure,” says McHale. “I’m used to cooking for people, and tonight I’m among friends.” Better yet, there’s a full working kitchen.

McHale (chef), Smith (front of house), and Willis (also front of house) met in 2010, bonding over a shared passion for food and music. McHale had just begun discussing a project called the Young Turks with St. John Bread & Wine chef James Lowe

Scallops with Nori Brown Butter and Dill

8 SERVINGS *These seared scallops on the half shell make for a showstopping presentation. If your fishmonger can’t order the shells for you, use small plates, or turn to Prep School on page 113 for an online source.*

- 6 toasted nori sheets
- ½ cup (1 stick) unsalted butter
- 2 Tbsp. chopped fresh dill, plus small sprigs for serving
- Kosher salt
- 1 Tbsp. vegetable oil
- 16 large sea scallops, side muscle removed
- Lemon wedges (for serving)

Soak nori in ½ cup warm water in a small bowl until softened, about 5 minutes.

Melt butter in a small saucepan over medium heat and cook, stirring often, until butter foams, then browns (do not let it burn), 5–8 minutes. Transfer to a medium bowl.

Pulse nori and soaking water in a food processor to a coarse paste. Stir into brown butter along with chopped dill; season with salt and keep nori brown butter warm.

Heat oil in a large skillet, preferably cast iron, over medium-high heat. Season scallops with salt and cook until golden brown on each side and almost cooked through, about 2 minutes per side (they’ll continue to cook from carryover heat).

Serve scallops with nori brown butter, dill sprigs, and lemons for squeezing over.

Thyme-and-Garlic Roast Chickens

8 SERVINGS *Everyone needs a faultless recipe for roast chicken—here’s yours. How to make something this simple feel special? Use high-quality chickens, and season them generously.*

- 2 3½–4-lb. chickens
- Kosher salt, freshly ground pepper
- 1 bunch thyme
- 1 head of garlic, halved crosswise

Preheat oven to 375°. Liberally season chickens with salt and pepper and place half of thyme and garlic in each cavity. Loosely tie legs together with kitchen twine and place on 2 wire racks set in rimmed baking sheets.

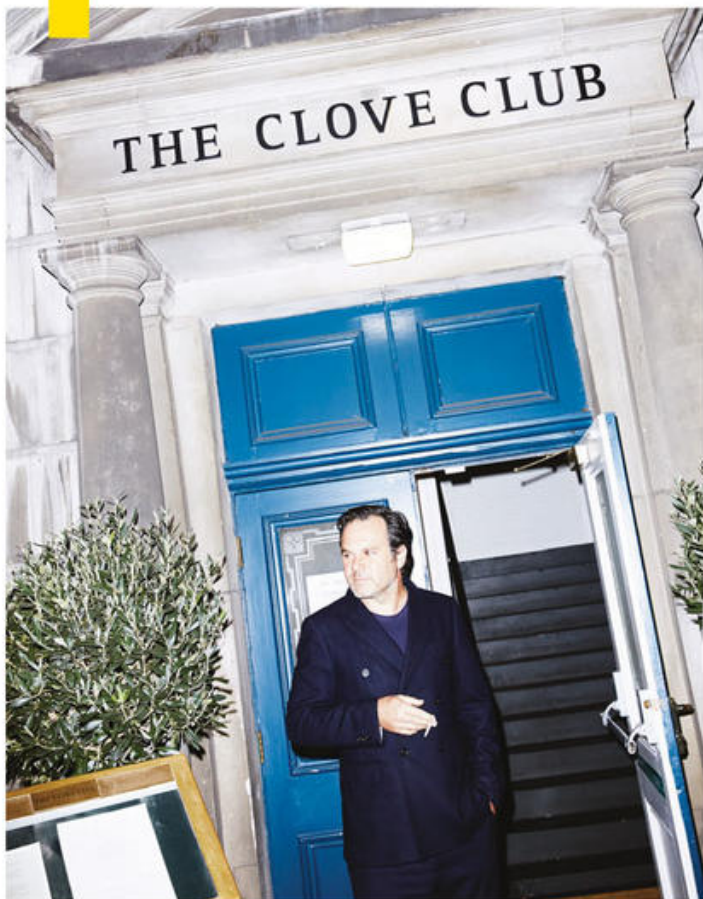
Roast chickens until golden brown, juices run clear, and an instant-read thermometer inserted into thickest part of thigh registers 165°, 50–60 minutes. Let rest at least 10 minutes before carving. Serve with any accumulated juices poured over.



CLOCKWISE FROM TOP LEFT

Siobhan Spence-Edwards hits the radishes; co-owner Johnny Smith (left) greets Giorgio Ravelli, the chef of Upstairs at the Ten Bells; chef and co-owner Isaac McHale readies the Thyme-and-Garlic Roast Chickens; photographer David Oldham works the door.

For the Whirl-Y-Gig cocktail recipe—plus our guide to chicken carving—go to bonappetit.com/cloveclub





EAT TO THE BEAT

McHale, Smith, and Willis met at a music festival, so it's no surprise that what comes out of the speakers at the Clove Club is as considered as what comes out of the kitchen. And while McHale leaves the curation to his musician-turned-DJ colleagues—"They like to think they know more than I do," he says, "so I let them have their fun"—all three agree that the right music makes a meal. At the restaurant, you'll hear classic tracks mixed with deeper cuts from artists like David Bowie, Talking Heads, and James Brown. "It's a good idea to keep things melodic during dinner," says Smith. "Don't play anything too overbearing." Just be sure to mix it up: "You don't want to have too many recognizable tunes," says Willis. After dinner, of course, it's all about getting people out of their seats and onto the floor. To help, here's a ten-spot of '70s funk and '80s disco jams from the Clove Club after-party that are guaranteed to kill. —S.D.

"Atmosphere Strut" | Cloud One
"E.T. Boogie" | The Extra T's
"Get on the Floor" | Michael Jackson
"I Am a Disco Dancer" | Bappi Lahiri

"I Just Love What You're Doing"
Hot Chocolate
"Movin'" | Brass Construction
"Standing in the Rain" | Don Ray

"Whistle Bump" | Deodato
"Who Is He and What Is He to You?"
Creative Source
"You're the One for Me" | D Train

For a Spotify playlist
of these tracks, go
to [bonappetit.com](https://www.bonappetit.com/cloveclub)
/[cloveclub](https://www.bonappetit.com/cloveclub).

Opposite:
Clove Club
manager
Holly Ottignon
sips a Whirl-Y-
Gig in the
salumi room
(naturally).

This page:
**Scallops with
Nori Brown
Butter and Dill**
P. 88

“
The
scallops
arrive with
a sauce
that tastes
like the
bottom of
the ocean—
in the
best way.





PASS THE RADISHES!

No, seriously, pass them. Chef McHale is all about doing passed apps to keep the party vibe loose.

Radishes with Spicy Mayo and Sesame Salt

Pulse $\frac{1}{2}$ cup black sesame seeds (preferably Japanese), 2 Tbsp. sugar, and $\frac{3}{4}$ tsp. kosher salt in a food processor until coarsely ground.

Whisk 1 cup homemade or purchased mayonnaise with 2 tsp. gochujang (Korean hot pepper paste) in a small bowl to combine.

Serve 2 bunches breakfast radishes with spicy mayonnaise, sprinkled with sesame salt.

DO AHEAD: Sesame salt can be made 5 days ahead; store airtight at room temperature.
8 servings

“

‘I’ve got gout!’
shouts one
bow-tied
dancer, still
clutching
his bowl of
ice cream.



FROM LEFT TO RIGHT, TOP TO BOTTOM

Row 1: Rye Porridge with Morels; co-owner Daniel Willis serves Hasselback Potatoes; D.I.Y. coat check; Whirl-Y-Gig cocktails.
 Row 2: Musician Al Doyle sneaks seconds; potatoes, meet butter; restaurateur Patrick Malone gets the last drop; broccoli with lardo.
 Row 3: Dinner is served, family-style; DJ James Smith, mid-set; chef McHale and Ellen Miller; Hasselback Potatoes, take three.
 Row 4: DJ Pete De Vena Franks and dancer Daniela Neugebauer; Price James Instagrams; the bar; Jo Mathieson on the dance floor.





CLOCKWISE FROM TOP LEFT

Artist-musician Ryann Donnelly revels in her dessert; bowls of Malted Chocolate Ice Cream with Cocoa-Coffee Crumbs await; Oldham takes a break, cocktail in hand; wine guru Frank Embleton and Mathieson keep up the dance party.

Watch a video of the night's dinner (and disco) at bonappetit.com/cloveclub



Purple Sprouting Broccoli with Marjoram and Lardo

8 SERVINGS *We've got lots of love for lardo, Italy's spiced, cured fatback. Turn to Prep School on page 112 for more ways to use it.*

- 2 lb. purple sprouting broccoli or regular broccoli, trimmed, stalks peeled (quartered, if using regular broccoli)
- Kosher salt
- 4 Tbsp. olive oil, divided
- 1 large white onion, cut through root into 8 wedges
- Freshly ground black pepper
- 1 Tbsp. (or more) red wine vinegar
- 2 Tbsp. fresh marjoram leaves
- 2 oz. lardo, very thinly sliced

Blanch broccoli in a large pot of boiling salted water until crisp-tender, about 3 minutes. Drain; transfer to a large bowl of ice water to stop the cooking. Drain and pat dry. Set broccoli aside.

Heat 2 Tbsp. oil in a large skillet over medium heat. Add onion and 1 Tbsp. water; season with salt and pepper. Cover and cook, adding more water as needed to prevent browning, until onion is completely soft but not falling apart, 10–15 minutes.

Remove skillet from heat. Add vinegar, marjoram, reserved broccoli, and remaining 2 Tbsp. oil and toss to coat. Season with salt, pepper, and more vinegar, if desired.

Transfer broccoli mixture to a large platter and let cool. Drape lardo over just before serving.

DO AHEAD: Broccoli can be blanched 1 day ahead. Cover and chill.

Rye Porridge with Morels

8 SERVINGS *If you've made risotto, this recipe will feel intuitive, but the combination of earthy rye berries and mushrooms will taste completely new.*

- ½ oz. dried morel mushrooms
- 5 Tbsp. unsalted butter, divided
- 6 oz. chicken livers
- 1 medium onion, finely chopped
- Kosher salt, freshly ground pepper
- 6 cups low-sodium chicken broth
- 1½ cups cracked rye berries or regular rye berries, barley, or buckwheat
- ¼ cup finely chopped fresh tarragon

Pour 2 cups boiling water over mushrooms; let sit 20 minutes. Drain, reserving soaking liquid. Cut 4 larger mushrooms in half lengthwise; set aside for serving. Coarsely chop remaining mushrooms; set aside.

Heat 1 Tbsp. butter in a large skillet over medium-high heat. Cook livers until browned on the outside but still pink in the center, about 1 minute per side. Transfer to a plate and wipe out skillet.

Heat 2 Tbsp. butter in same skillet over medium heat. Add onion; season with salt and pepper. Cook, stirring often, until soft and translucent, 5–8 minutes. Add reserved chopped mushrooms; season with salt and pepper. Cook, stirring often, until mushrooms are completely softened, about 2 minutes. Transfer mushroom mixture to a bowl; set aside.

Meanwhile, bring broth and reserved mushroom soaking liquid to a simmer in a medium saucepan; reduce heat to low and keep warm.

Heat remaining 2 Tbsp. butter in another medium saucepan over medium heat. Add rye berries and stir to coat. Cook, stirring constantly, until lightly toasted, about 4 minutes. Add broth by the cupful, stirring occasionally and letting broth mixture absorb completely before adding more, until rye berries are softened (mixture should resemble oatmeal or a loose risotto), 40–50 minutes.

Chop livers and add to porridge along with reserved mushroom mixture and tarragon; season with salt and pepper.

Serve porridge in bowls, topped with reserved halved mushrooms.

Hasselback Potatoes

8 SERVINGS *It's worth picking through the potatoes to find ones that are all about the same size. For tips on slicing them, see Prep School on page 113.*

- 16 small white potatoes (about 2½ lb.)
- ½ cup (1 stick) unsalted butter, melted, plus more for brushing
- 32 fresh sage leaves
- Flaky sea salt (such as Maldon)

Preheat oven to 400°. Peel potatoes, then use peeler to shave off some flesh as needed to give potatoes a smooth, rounded egg shape. Cut potatoes crosswise into thin slices, stopping ¼" before cutting all the way through.

Place potatoes on a rimmed baking sheet and gently press down on them to fan slices in one direction.

Brush potatoes all over with ½ cup butter. Tuck 2 sage leaves into each potato; season with salt. Roast potatoes, brushing occasionally with more butter, until fork-tender, golden brown, and crisp, 25–30 minutes.

Malted Chocolate Ice Cream with Cocoa-Coffee Crumbs

8 SERVINGS *No ice cream maker? Make this with the best chocolate ice cream you can find—but whatever you do, don't skimp on the delirium-inducing coffee crumbs.*

ICE CREAM

- 2 oz. bittersweet chocolate (at least 70% cacao), broken into pieces
- 2 cups heavy cream
- 2 cups milk
- 2 Tbsp. malted milk powder
- 12 large egg yolks
- ¾ cup sugar

COFFEE CRUMBS AND ASSEMBLY

- 6 Tbsp. (¾ stick) unsalted butter, melted
- ¾ cup almond flour or almond meal
- ⅓ cup all-purpose flour
- ⅓ cup sugar
- ¼ cup unsweetened cocoa powder
- ¼ cup ground coffee
- 1 tsp. kosher salt

SPECIAL EQUIPMENT: Ice cream maker

ICE CREAM Place chocolate in a medium bowl. Bring cream, milk, and milk powder just to a simmer in a medium saucepan. Whisk egg yolks and sugar in another medium bowl until pale and fluffy, about 2 minutes. Whisking constantly, gradually add ½ cup warm cream mixture.

Whisk yolk mixture into remaining cream mixture in saucepan. Cook over medium heat, stirring constantly, until thick enough to coat a wooden spoon, 5–8 minutes.

Strain custard through a fine-mesh sieve into bowl with chocolate; let stand 5 minutes, then whisk to combine. Set over a bowl of ice water and let cool, stirring occasionally.

Process custard in ice cream maker according to manufacturer's instructions. Transfer ice cream to an airtight container and freeze until firm, at least 2 hours.

DO AHEAD: Ice cream can be made 1 week ahead. Keep frozen.

COFFEE CRUMBS AND ASSEMBLY Preheat oven to 325°. Combine butter, almond flour, all-purpose flour, sugar, cocoa powder, coffee, and salt in a medium bowl. Mix until no dry spots remain.

Spread out crumbs on a rimmed baking sheet and bake, stirring occasionally, until fragrant and dried out (they won't take on any color), 15–20 minutes. Let cool. Serve ice cream topped with coffee crumbs.

DO AHEAD: Coffee crumbs can be made 5 days ahead. Store airtight at room temperature.

GOT BUTTER

THE KEY TO TENDER POUND CAKES,
NUTTY, CHEWY FUDGE, AND CUSTARDS
WITH JUST THE RIGHT AMOUNT OF
TANG? OLD-FASHIONED BUTTERMILK.
IT'S OUR NEW SECRET WEAPON

RECIPES BY ALISON ROMAN PHOTOGRAPHS BY DITTE ISAGER

PECAN
BUTTERMILK
FUDGE
[P. 100](#)





BUTTERMILK PANNA
COTTA WITH APRICOT
AND CANDIED FENNEL
[P. 100](#)



"BUTTERMILK HAS GREAT LEAVENING
QUALITIES. IT MAKES THINGS RISE IN
BREADS OR CAKES, AND ALSO MAKES
THEM EXTREMELY MOIST."

-DIANE ST. CLAIR, AUTHOR, *THE ANIMAL FARM BUTTERMILK COOKBOOK*

LEMON
BUTTERMILK
PIE WITH
SAFFRON
P. 100

K

JUST CALL IT BETTERMILK

BY JULIA KRAMER

REAL BUTTERMILK

Old-fashioned buttermilk is what's left after cream has been churned into butter. Naturally low-fat, it looks like thick milk. (Cultures are added to thicken it further.) Look for bottles from local dairies at specialty shops or the farmers' market.

SUPERMARKET STANDARD

Most buttermilk in the dairy aisle starts with low-fat milk and isn't derived from butter. It's interchangeable with traditional buttermilk (hence perfectly suitable for baking), though it lacks the rich flavor and tartness of the real thing.

BEYOND BAKING

Use any extra buttermilk to make Indian *lassis* or add it to fruit smoothies, stir a little into oatmeal for some creaminess, brine chicken in it, or mix it with yogurt, scallions, and lemon zest to make a quick savory dip.



CHOCOLATE-
COCONUT
POUND CAKE

P. 101

Pecan Buttermilk Fudge

16 SERVINGS A confection similar in flavor to caramelized white chocolate. Tangy buttermilk tempers the sweetness.

- 1 cup pecans
- 2 cups sugar
- 1 cup buttermilk
- ½ cup (1 stick) unsalted butter, cut into pieces
- 1 Tbsp. honey
- ½ tsp. kosher salt
- Flaky sea salt (such as Maldon)

SPECIAL EQUIPMENT: A candy thermometer

Preheat oven to 350°. Line a 9x5" loaf pan with parchment paper, leaving a generous overhang on long sides; set aside.

Toast pecans on a rimmed baking sheet, tossing occasionally, until fragrant and slightly darkened in color, 8–10 minutes. Let cool, then coarsely chop.

Heat sugar, buttermilk, butter, honey, and kosher salt in a medium saucepan over medium-high heat, stirring occasionally, until butter and sugar are melted, about 3 minutes. Fit saucepan with thermometer, bring mixture to a simmer and cook, stirring occasionally, until thermometer registers 238° (mixture will be pale golden and smell faintly of toffee), 6–8 minutes.

Immediately pour mixture into a medium bowl and, using an electric mixer on medium-high speed, beat until cool and thickened (it will be stiff and matte), 5–8 minutes. Fold in pecans. Scrape fudge into prepared pan; smooth top and sprinkle with sea salt. Let sit at least 1 hour before cutting into pieces.

DO AHEAD: Fudge can be made 1 week ahead. Store tightly wrapped at room temperature.

Buttermilk Panna Cotta with Apricot and Candied Fennel

8 SERVINGS Buttermilk lightens the traditional all-cream panna cotta base—without sacrificing lusciousness.

- 1 envelope unflavored powdered gelatin (about 2½ tsp.)
- 2¼ cups heavy cream, divided
- ¾ cup plus 3 Tbsp. sugar
- 3 cups buttermilk
- ¾ cup dried apricots, preferably Californian, finely chopped
- 1 Tbsp. fennel seeds

Place ¼ cup cold water in a small bowl. Sprinkle gelatin over; let stand 10 minutes.

Heat ½ cup cream in a medium saucepan over medium heat until very warm (it will

deactivate the gelatin if it gets too hot). Remove from heat, add gelatin and ¾ cup sugar, and whisk until they are completely dissolved. Gradually stir in remaining 2¼ cups cream, then buttermilk. Divide among eight small bowls or 6-oz. ramekins and chill until set, at least 4 hours.

Meanwhile, bring apricots, 2 Tbsp. sugar, and 1 cup water to a boil in a small saucepan, reduce heat, and simmer, stirring occasionally, until thickened and jam-like, 20–25 minutes. Let compote cool completely.

Bring remaining 1 Tbsp. sugar and 2 Tbsp. water to a boil in a small saucepan over medium-high heat and cook, swirling often, until thick and syrupy (do not let it take on any color), about 4 minutes. Add fennel seeds and reduce heat to medium. Cook, stirring constantly, until sugar starts to become dry and crystallized, about 2 minutes. Remove from heat and stir until sugar is completely dry and crystallized, about 1 minute longer. Transfer seeds to a small bowl; set aside.

Serve panna cotta topped with compote and candied fennel seeds.

DO AHEAD: Panna cotta can be made 3 days ahead; cover and keep chilled. Compote can be made 1 week ahead; cover and chill.

Lemon Buttermilk Pie with Saffron

8 SERVINGS *Blind-baking the crust is essential: It keeps it from getting soggy when the custardy filling is added.*

BUTTERMILK PIE DOUGH

- 1½ cups all-purpose flour
- 1 Tbsp. sugar
- ½ tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- ¼ cup buttermilk

FILLING AND ASSEMBLY

- 2 Tbsp. all-purpose flour, plus more
- 6 large egg yolks
- 3 large eggs
- 1¼ cups buttermilk
- 1¼ cups sugar
- 1 Tbsp. finely grated lemon zest
- ½ cup fresh lemon juice
- ¼ tsp. kosher salt
- Pinch of saffron threads
- 2 Tbsp. unsalted butter, melted, cooled slightly
- Whipped cream (for serving)

BUTTERMILK PIE DOUGH Pulse flour, sugar, and salt in a food processor to combine. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces of butter remaining.

Transfer to a large bowl and add buttermilk. Mix with a fork, adding more buttermilk by the tablespoon if needed, just until a shaggy dough comes together; knead very lightly until no dry spots remain. Pat into a disk and wrap in plastic. Chill at least 4 hours.

DO AHEAD: Dough can be made 2 days ahead. Keep chilled.

FILLING AND ASSEMBLY Preheat oven to 325°. Roll out pie dough on a lightly floured surface to a 14" round. Transfer to a 9" pie dish, allowing dough to slump down into dish. Trim dough, leaving about 1" overhang. Fold overhang under and crimp edge. Prick bottom all over with a fork. Freeze 15 minutes.

Line crust with parchment paper or foil, leaving an overhang, and fill with pie weights or dried beans. Place pie dish on a rimmed baking sheet and bake until crust is dry around the edge, 20–25 minutes. Remove parchment and weights; bake until surface looks dry, 10–12 minutes longer.

Meanwhile, blend egg yolks, eggs, buttermilk, sugar, lemon zest, lemon juice, salt, and saffron in a blender until smooth. With motor running, add 2 Tbsp. flour, then butter. Tap blender jar against countertop to burst any air bubbles in filling and pour into warm crust.

Bake pie, rotating halfway through and covering edges with foil if they brown too much before filling is done, until filling is set around edge but center jiggles slightly, 55–65 minutes. Transfer pie dish to a wire rack and let pie cool. Serve pie with whipped cream.

DO AHEAD: Pie can be baked 2 days ahead. Keep at room temperature up to 6 hours; cover and chill to hold longer.

Buttery Rye Crepes

4 SERVINGS *Yes, you could serve these crepes before they've been caramelized in sugar, but why deprive yourself?*

- 2 large eggs
- 1 large egg yolk
- ¾ cup buttermilk
- ¼ cup milk
- ½ cup rye flour
- ¼ cup all-purpose flour
- ¼ tsp. kosher salt
- 2 Tbsp. plus 4 tsp. sugar
- ¼ cup unsalted butter, melted, plus 8 tsp., room temperature
- Lemon wedges (for serving)

Blend eggs, egg yolk, buttermilk, and milk in a blender until smooth. Add rye flour, all-purpose flour, salt, and 2 Tbsp. sugar and blend well. With blender on low, gradually stream in melted butter. Strain



BUTTERY RYE CREPES

"BECAUSE IT'S RELATIVELY LOW IN FAT, BUTTERMILK IS REALLY NICE IN DESSERTS THAT AREN'T BAKED, LIKE PANNA COTTA OR SORBET. YOU CAN HAVE THAT CREAMY MOUTHFEEL WITHOUT IT BEING VERY HEAVY, BUT IT CAN STILL FEEL INDULGENT."

—MELISSA CHOU, PASTRY CHEF, AZIZA, SAN FRANCISCO

batter through a fine-mesh sieve into a large measuring cup or medium bowl.

Heat $\frac{1}{2}$ tsp. butter in a medium nonstick skillet over medium heat until foamy. Pour $\frac{1}{4}$ cup batter into skillet and swirl to coat bottom of pan. Cook crepe until lacy and golden brown on one side, about 2 minutes. Carefully flip crepe and cook on other side until just cooked through, about 1 minute longer; transfer to a plate. Repeat 7 times with remaining batter and stack crepes, placing a piece of parchment paper between each as you go to prevent sticking (you should have about 8 crepes).

Just before serving, heat 1 tsp. butter in a large skillet over medium-high heat. Fold 2 crepes in half and place side by side in skillet; sprinkle with 1 tsp. sugar total, then flip. Cook until sugar is beginning to caramelize, about 1 minute. Repeat with remaining crepes. Serve with lemons or squeezing over.

DO AHEAD: Crepes can be made 2 days ahead. Cover and chill.

Chocolate-Coconut Pound Cake

8 SERVINGS *The fragrant richness of coconut oil and the tenderizing power of buttermilk make this the ultimate chocolate pound cake.*

- $\frac{1}{4}$ cup unsalted butter, plus more
- $1\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 tsp. kosher salt
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{2}$ cup virgin coconut oil, room temperature
- $1\frac{1}{2}$ cups plus 1 Tbsp. sugar
- 3 large eggs
- 1 tsp. vanilla extract
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup unsweetened coconut flakes

Preheat oven to 325°. Butter an 8x4" loaf pan; line with parchment paper, leaving a generous overhang on long sides. Whisk flour, cocoa powder, salt, and baking powder in a medium bowl; set aside.

Using an electric mixer on medium-high speed, beat oil, $\frac{1}{4}$ cup butter, and $1\frac{1}{2}$ cups sugar until pale and fluffy, 5–7 minutes. Add eggs one at a time, beating to blend between additions; beat until mixture is very light and doubled in volume, 5–8 minutes. Add vanilla.

Reduce mixer speed to low and add dry ingredients in 3 additions, alternating with buttermilk in 2 additions, beginning and ending with dry ingredients (do not overmix; it will cause cake to buckle and split). Scrape batter into prepared pan and run a spatula through the center, creating a canal. Sprinkle with coconut and remaining 1 Tbsp. sugar.

Bake cake, tenting with foil if coconut browns too much before cake is done (it should be very dark and toasted), until a tester inserted into the center comes out clean, 70–80 minutes. Transfer pan to a wire rack; let cake cool in pan 20 minutes before turning out.

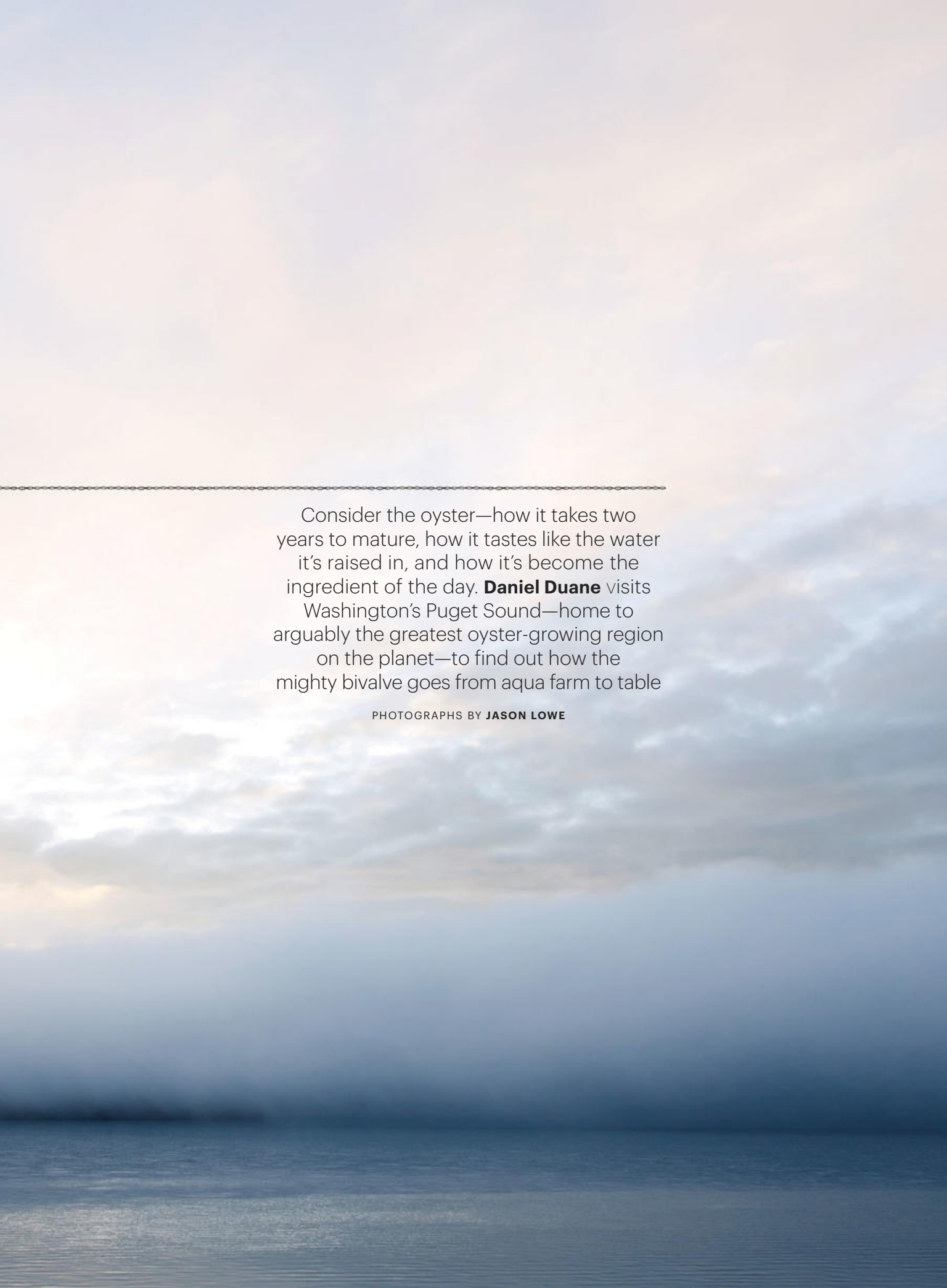
DO AHEAD: Cake can be baked 5 days ahead. Keep tightly wrapped at room temperature.



OYSTERLAND

Right here is where some of the
world's best oysters are harvested.





Consider the oyster—how it takes two years to mature, how it tastes like the water it's raised in, and how it's become the ingredient of the day. **Daniel Duane** visits Washington's Puget Sound—home to arguably the greatest oyster-growing region on the planet—to find out how the mighty bivalve goes from aqua farm to table

PHOTOGRAPHS BY **JASON LOWE**



Oysters have once again become the bivalve of the hour, the defining protein of the age, expressing everything we want life and food to be right now. Luxurious but unpretentious, decadent but healthful, oysters are the must-order—from the basis of *le grand plateau de fruits de mer* at a New York institution like Balthazar to seafood-centric newbies like The Ordinary in Charleston, South Carolina. Oysters are even quasi-wild and sustainable, not to mention downright good for the oceans. There's something sweetly deceptive about their simplicity, too. At least it felt that way to me, sitting at grand old Elliott's Oyster House on Seattle's waterfront.

The two dozen trays behind the shucker were flagged with names like Hama Hama, Barron Point, Little Skookum—farms within a few hours' drive (or sail) of my barstool. With the precision of a surgeon, the oysterman set to work and laid my order on ice, next to a cold glass of Washington Sauvignon Blanc. Those shimmering half shells seemed to say that they'd been plucked straight from the sea, as if there were nothing to know beyond their briny lusciousness. And yet, as with peas and pork and broccoli and beef, there is always a story to tell when you follow your food back to the source.

The wonderful thing about Seattle, that greatest of oyster cities, is that the story began just beyond Elliott's big picture windows, among the sheltered inlets and forested islands that make Washington State's \$185-million-a-year shellfish industry easily the biggest and best in the United States, if not the world.

I came here to spend three days driving a loop we'll call the Puget Sound Oyster Trail. Think of it as a network of coastal roads and ferry routes linking oyster shacks, shellfish farms, and low-key spots offering enough raw oysters on the half shell, crispy fried oysters, and butter-dripping baked bivalves to complete a gastronomic road trip as legit as any Napa Valley wine tour or Texas Hill Country BBQ quest.

MY FIRST STOP, JONES FAMILY FARMS on Lopez Island, was the ideal place to witness the life cycle of the commercial oyster in miniature. To get there, I took I-5 north from Seattle, then followed Chuckanut Drive to the coast. I lunched at the tidy

Oyster Creek Inn, where the menu reads like an oyster cookbook: raw, pan-fried, baked, and, my choice, an impressively refined stew with local oysters poached in a silky white-wine-and-cream broth aromatic with garlic, shallots, and tarragon.

Later, on the bow of a car ferry departing Anacortes, I stood in the sunset breeze watching eagles soar above as low-lying Lopez Island grew closer. I arrived at the Jones's beautiful family farmhouse in time for a dinner of raw half shells, oyster chowder with white wine, and pork roast from a hog raised on the property.

The following morning, Nick Jones, a lanky and bespectacled 36-year-old, took me to the rocky bay where he farms his oysters. He explained that two species dominate the American market: *Crassostrea virginicas*, a.k.a. Easterns, native to the Atlantic coast but farmed on both coasts and the source of more than half of all oysters sold in the U.S.; and *Crassostrea gigas*, a.k.a. Pacifics, native to Japan but now the gold standard in American West Coast shellfish farming. Three more species occupy specialty niches in the U.S.: tiny Olympias, once endemic on the West Coast from San Diego to Alaska but now scarce; European Flats, the coppery-tasting French Belon oysters beloved by Hemingway and farmed on both coasts; and Kumamotos, the petite Japanese oysters prized for their mild, buttery flavor. Five oyster species are farmed in the U.S. That's all.

A HANDFUL OF OYSTER FARMS still have the clean, shallow, brackish waters required for local species to spawn wild without human help, accounting for about 5 percent of all market oysters. But the vast majority of American growers buy seed

from one of dozens of hatcheries on both coasts. Some are tiny, like the hatchery Jones operates out of an old shipping container, and some are much bigger, like Bay Shellfish Company in Florida.

All hatchery workers start the process like Jones does, bringing male and female





Local maritime conditions give oysters from each and every farm and region a **distinctive character called *merroir*.**



The one-of-a-kind Totten Inlet *C. virginica* oyster is an East Coast species raised in Puget Sound.



THE SCIENCE BEHIND OYSTERS Fourth-generation shellfish farmer Paul Taylor and his daughter Brittany inspect the Taylor Shellfish oyster seed nursery in Shelton, WA; biologist Molly Jackson developing oyster feed in the algae room at the Taylor Shellfish hatchery in Quilcene, WA.

oysters together in tanks, under conditions that induce them to spawn, and then nursing millions, or even billions, of larvae to a viable size that set to become “seed.” That seed—microscopic but adult-looking oysters—gets shipped to farmers who raise and brand it either with a geographical designation like Bluepoint or Wellfleet, or with a farm-specific trade name like Sweetwater, from California’s Hog Island Oyster Company.

Farmers plant this seed in their own waters and then mostly leave it alone, allowing it to feed on natural phytoplankton. Most of the oyster half shells that we slurp down with cold Sancerre—or iced vodka shots, as the case may be—were harvested between one and two years of age, having acquired a taste and texture unique to where they matured. This is the so-called *terroir* effect, analogous to *terroir* in winemaking: Local maritime conditions, including salinity, local phytoplankton species, and tidal flow, give oysters from each and every farm and region a distinctive character. After all, East Coast oysters like Malpeque (Prince Edward Island), Bluepoint (Connecticut and Long Island, New York), Wellfleet (Massachusetts), Rappahannock (Virginia), and Apalachicola (Florida) are all the same *C. virginica* species, only raised in different taste-defining locales.

“It’s still pretty much just managed hunting and gathering,” Jones told me, looking over the shallow lagoon where he plants the oyster seed that he keeps for himself. In a tone both befuddled and amused, Jones said he grows 400,000 oysters here annually, on six acres of tideland in Shoal Bay, a puny haul compared to the big players like Taylor Shellfish Farms, which can harvest 600,000 a week, but still an astonishing volume of food to raise in so little space, with so little input. The oysters even filter out enough phytoplankton to bring sunlight deeper into the water column, allowing more plants to grow and thereby improving fish and crab habitat. “It’s a biological wonderland,” he said. To complete the cycle, all that’s left to do is to pick them out of the water, pack them on ice, and drive them to Seattle.

OYSTER FARMING IS GRITTY manual labor. There’s no way around it. Driving across Whidbey Island, past legendary farms like Penn Cove, I saw workers in open boats, managing platoons of pickers bent over the frigid mud at low tide. Even industry superpower Taylor Shellfish Farms—along the Hood Canal, the ancient fjord where they run a state-of-the-art hatchery—looks like a weather-beaten marine lab.

Taylor raises five billion oyster larvae here annually, plus another two billion at a plant on Kona, Hawaii. Company scientists run research and development projects and also license one of the greatest oyster technology advancements: “triploid” oysters, which have three chromosomes instead of the usual two. Normal, “diploid” oysters spawn every summer, causing dramatic and unpleasant changes in flavor. But non-spawning triploids can be harvested year-round with the same sweet flavor profile, which is why that old adage about eating oysters only in months with a letter *r* just doesn’t hold true for most U.S. oysters anymore.

For addresses of the oyster farms, stores, and restaurants visited in this story, see [Sourcebook](#) on page 115.

Nick Jones,
of Jones
Family Farms,
harvesting
shellfish in
Shoal Bay on
Lopez Island.



Oyster farming is gritty manual labor. There's no way around it.
I saw platoons of pickers bent over the frigid mud at low tide.

Shucked oyster shells at Taylor Shellfish Farms headquarters in Shelton, WA. After "aging" for two years, the shells are used to give oyster larvae a place to set and become seed.



Oyster sales have exploded in the last few years,
with big raw bars like New York's Grand Central Oyster
Bar selling 1.5 million half shells annually.



THE BIVALVES' BIG ADVENTURE

How does a pristine oyster travel nearly 2,500 miles from the Hama Hama Oyster Company in Lilliwaup, Washington, to the iconic U-shaped counters at the Grand Central Oyster Bar in New York City in just over 24 hours? It's not magic, but it's close:

From
sea...



SATURDAY, 12 NOON

Sandy Ingber, executive chef at New York's Grand Central Oyster Bar, phones in an order for 120 dozen oysters.



10 PM

Hama Hama's seven-person crew hand-harvests oysters during low tide. They bag the bivalves, attach them to buoys, and leave them behind.



SUNDAY, 7 AM

Gladys, the company's barge, pulls the buoyed bags at high tide. Back at the plant, the oysters are stored in saltwater tanks.



MONDAY, 6 AM

A truck transports the oysters (packed in Styrofoam boxes with gel ice) two hours to Sea-Tac airport in time for the 9 a.m. same-day-delivery cutoff.



8 PM A JetBlue commercial flight carrying the oysters arrives at New York's JFK Airport, where they're picked up and driven to the New Fulton Fish Market in the Bronx.



TUESDAY, 5:30 AM

A refrigerated truck arrives at the Grand Central Oyster Bar; oysters are checked in to a high-humidity walk-in refrigerator.



10 PM

The Hama Hama crew cleans, sorts, packages, and tags oysters with their harvest date for the next day's deliveries.

...to table

11:30 AM

Lunch service begins, and the first of the day's five thousand to seven thousand oysters on the half shell are shucked and slurped. Most will be gone in three days. Stored properly, on ice, they would last seven days.



THERE WAS A TIME, OF COURSE—and not so long ago—when oystermen simply waded into the vast, clean tidal flats of great waters like the Long Island Sound and the Chesapeake and San Francisco bays, plucking up millions of wild oysters. The estuary of the lower Hudson River alone once had 350 square miles of wild-spawning *C. virginica* oyster beds, making preindustrial New York City the greatest oyster-consuming city of all time.

But pollution, landfill, and overharvesting killed New York's last wild beds by 1927. Out West, oyster-loving Gold Rush prospectors did the same, devouring all the native Olympia oysters first in San Francisco Bay and then clear up the coast to Washington, thanks to schooners that raked coves and then sailed quickly south. Inside Puget Sound, pulp mill pollution killed off almost all of the Olympia oysters until 1957, when the mills closed, local waters rebounded, and the Taylor family added to their tideland holdings.

Bill Taylor himself—trim and fit and focused, wearing jeans and running shoes—met me at the biggest oyster field of my trip, near the Taylor headquarters in Shelton. We pulled on hip boots and walked onto the mudflats of Oakland Bay. “This was the first place I ever worked, digging clams back in the ’70s,” he said. “I remember it was so polluted we only got a few pounds.” Forty years later, millions of clean oysters and Manila clams hide in the muddy gravel all around us. Picking one up, Taylor rinsed it in a creek and shucked it for me—the perfect snack.

Afterward, at the Taylor processing plant, I saw trucks delivering countless oysters for distribution under Taylor Shellfish's brand. As we watched men and women in rubber boots at the Taylor processing plant in Quilcene sort those oysters, I repeated something I'd heard from Jones: that oyster sales have exploded so much in the last few years, with big raw bars like New York's Grand Central selling 1.5 million half shells annually, and even cozy joints like Seattle's the Walrus and the Carpenter moving 300,000, that every producer in the country could double production and still not meet demand.

For everything oysters, including recipes and the Foodist's favorite oyster bars around the country, visit bonappetit.com/oysters.

Taylor nodded. “Our sales have grown 2,000 percent in 20 years,” he said. “And that's primarily driven by the raw-oysters-on-the-half-shell market. In the past, we sold 80 percent of our product preshucked, in tubs. Now those numbers are flipped and 80 percent are alive in the shell.”

I've certainly done my part—from the oyster bar at my long-ago wedding to the hundreds I've shucked at home. I kept up the good work back in Seattle, at the end of my Puget Sound road trip, ordering still more half shells. As I swallowed one oyster after another, I thought about all the beautiful coastline I'd seen, the rubber boots, and the hard work of hauling bivalves from sea to table. I also thought about that oft-repeated Jonathan Swift remark: “He was a bold man that first ate an oyster.” Maybe so—but he was a lucky man, too.

Daniel Duane once fed oysters to his year-old daughter. She has not touched an oyster since. His latest book is *How to Cook Like a Man: A Memoir of Cookbook Obsession*.

PROMOTION

Two's Company



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prep school

TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

THE PRETTY POACH

FROM P. 52 Ever crack an egg into simmering water only to watch the white spread out and form wispy tentacles? It happened to me until I came across this game-changing fix: Break the egg into a sieve set over a bowl. The watery outer edge of the white will drain through, leaving the thicker white and yolk intact. Then slip the egg directly from the sieve into the water; the white will firm up around the yolk, creating a smooth, compact package.

—CLAIRE SAFFITZ

↑
Use any
strainer, and
do one egg
at a time.



KEY MOMENT

PARSNIP TIP

FROM P. 32 We love sweet, nutty parsnips, but the fibrous cores of older ones can take forever to soften. Here's the work-around: First, quarter the parsnips lengthwise. Then, hold your knife at an angle to cut away the core. —DAWN PERRY



SURE, HURRY THIS CURRY

FROM P. 42 They make curry paste from scratch at Uncle Boons, but we wanted to know what co-chef Ann Redding would use at home.

The authentic-tasting **Maesri Thai** brand is her favorite.

—ALISON ROMAN

Maesri Thai massaman curry paste, \$10 for two 4-oz. cans; amazon.com

8" terra-cotta cazuelas, \$40 for four, tienda.com



SIZZLE LIKE FLAY

FROM P. 81 When Bobby Flay spent a day in the BA Test Kitchen, he reached again and again for the terra-cotta dishes called *cazuelas* (kah-SWEH-las). Why all the love? These lightweight vessels, ubiquitous in Spain, can go from oven to table, and come in a full range of sizes. (Plus, they're inexpensive and look great!) Flay, who favors the eight-inch size, uses them to roast mushrooms with garlic and shallots, sizzle shrimp or squid in chile-infused oil, and slow-roast salmon. We're hooked; now it's your turn. —D.P.

TEST KITCHEN TALK...



—Claire Saffitz, assistant food editor

"We tried a lot of corned beef for the hash recipe on page 52, and Zingerman's Raw Corned Beef Brisket (\$80 for 6–8 lb.; zingermans.com) won our hearts. It yields tender, perfectly salty slices that are easy to shred but never dry, succulent but not too fatty, and—to be honest—pretty hard to stop eating. Have it my way: on rye bread with nothing but spicy brown mustard."



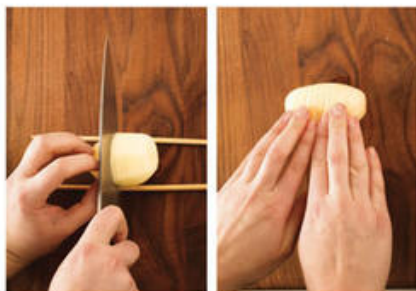
WE'RE OBSESSED

PORK FAT FOR THE WIN

FROM P. 95 Bacon drippings improve even the humblest of dishes (braised greens, we mean you). And, thanks to *lardo*—fatback cured with herbs and spices—we can add porky goodness to just about anything. When thinly sliced, the pearly white ribbons melt in your mouth. Drape them over warm beans, or treat them as a decadent topping for bruschetta, flatbreads, and pizza. —A.R.

HOW TO HASSELBACK

FROM P. 95 Buttery, crisp-edged, neatly shingled Hasselback potatoes look super-impressive on the plate, but they're remarkably easy to pull off, no matter your knife skills. —A.R.



➔ STEP ONE

Use a sharp knife to make thin, even slices in the potato, without going all the way through. If you wish, place a chopstick on either side to stop the knife.

➔ STEP TWO

Press gently to fan out the slices, which exposes more surface area to the oven's heat. When all the potatoes have been sliced, rub with butter and season with salt and sage.



LOOK MA, NO SKIN

FROM P. 34 If you can't find blanched hazelnuts, use regular hazelnuts instead—just remove the skins first. Toast nuts until fragrant and browned (about 10 minutes at 350°), then wrap them, still warm, in a barely damp kitchen towel and rub like crazy till they're bare. If you're left with a few stubborn bits, don't sweat it. After all, it never hurts to show a little skin. —D.P.

THE ART OF TARTARE

FROM P. 14 When making tartare, keep everything chilled as you go, including the mixing bowl and plates. Presentation matters, too: The meat should be fridge-cold when served, and cut as precisely and neatly as possible. Here's how. —C.S.



Freeze the meat briefly, which makes it easier to handle. Use a very sharp knife to cut it into 1/4" slices.



Stack a few slices and use long strokes to cut crosswise into 1/4" strips. (Sawing at the meat shreds the edges.)



Cut strips crosswise to make 1/4" dice. Press a piece of plastic wrap against the meat and chill up to 4 hours.



SHELL ME MORE

FROM P. 88 Though scallops in the shell are common in Europe, your fishmonger probably doesn't stock them. Don't let that stop you from earning presentation points like they do at the Clove Club. Order pretty shells from Amazon or qualityshells.com and use them as spot-on serving dishes. —A.R.

Choose "baking" shells—they're safe for food.



THE LIST

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Short Rib Pot Pie p. 74

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back of the napkin

Written in
London on
November 25,
2013.



Ricky Gervais

He may be a gym rat these days, but it's not because Ricky Gervais wants to look like Matthew McConaughey. "The only reason I work out is so I can eat more cheese," says the comedic powerhouse, who stars in this month's *Muppets Most Wanted*. But while he's got an insatiable appetite for cheddar, Gervais also cops to being a picky eater. Meat is off the table unless it's disguised: "I have to think it's tofu." Seafood also freaks him out: "Oysters? It's a saucer of snot. I'll have fish fingers. That's my favorite fish—the finger fish." Still, Gervais says he's trying hard to nurture his inner gourmand. Recent restaurant outings have included Heston Blumenthal's The Fat Duck in Bray, England ("a chemistry lab crossed with a circus"), and David Burke Townhouse in New York ("It's all about the finale, with the doughnuts you inject yourself"). At the end of the day, though, he's happy so long as there's *fromage* involved (see the napkin for his five favorites). —CHRIS SCHONBERGER

HIS IDEAL MEAL

"It would be the cheesiest pasta, followed by something creamy and chocolaty. I mean, just the worst things, really."

Strong, mature, rich — no, not a description of me — it's how I like my cheese.

1. Cheddar. Montgomery cheddar is great & so is Lyburn from Winchester.
2. Stilton is fantastic with french bread & wine. But then again, everything is.
3. Roquefort. Like a creamier Stilton. Again, wine please.
4. Feta. The saltier & oilier, the better. It's what first got me fat. It will again.
5. Parmesan. You know when a waiter sprinkles it on your pasta till you say 'stop'? I don't say 'stop'.

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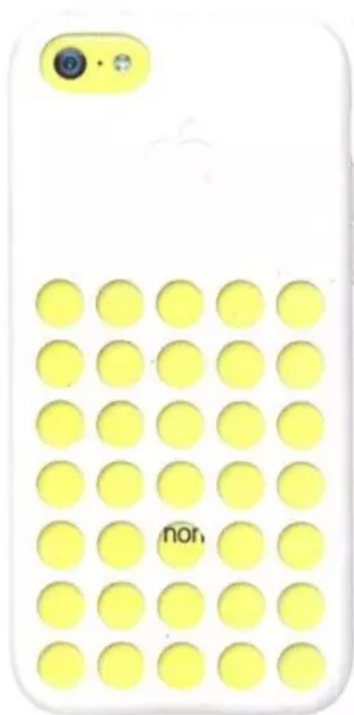


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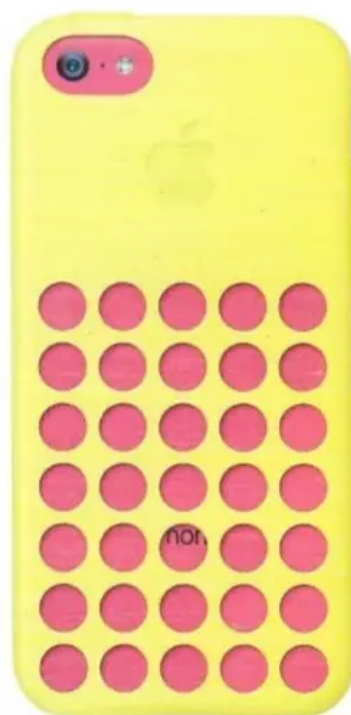
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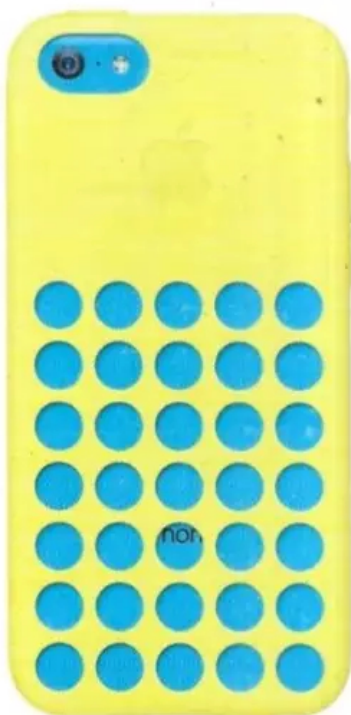




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